

Grocery and equipment list:

Panko crusted mac and cheese & Almond toffee shortbread squares

PANKO CRUSTED MAC AND CHEESE

Fridge:

½ cup shredded parmesan cheese
 ¾ cup unsalted butter
 200-gram block old or extra old cheddar cheese
 4 cups milk (1 Litre) – 1% or 2%
 400-gram block Gruyere cheese (I buy the block pictured below at Costco or any grocery store will have it)

Suggest serve mac and cheese with a side of broccoli

Pantry:

500 grams macaroni noodles
 All-purpose flour
 Dry mustard powder
 Freshly ground black pepper
 Kosher salt
 Panko breadcrumbs
 Paprika



Equipment:

9x13 baking dish
 Grater
 Large pot
 Large saucepan or pot
 Measuring spoons and cups
 Medium saucepan
 Oven
 Oven mitts
 Slotted spoon
 Small microwaveable bowl
 Strainer
 Trivet
 Whisk

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ALMOND TOFFEE SHORTBREAD SQUARES

Fridge:

1 cup unsalted butter
1 large egg

Pantry:

1 cup Skor toffee bits
1 cup whole almonds (with skin), unsalted or salted
300-grams dark chocolate
All-purpose flour
Brown sugar
Salt
Vanilla extract



Equipment:

9x13 baking pan (metal if you have it)
Off set spatula (or knife)
Oven
Oven mitts
Parchment paper
Stand up or hand mixer
Trivet





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