

A vertical photograph on the left side of the page shows four golden-brown, ring-shaped macaroni donuts arranged on a light-colored wooden surface. The donuts are filled with a creamy sauce and topped with melted cheese and small white seeds. The background is a solid orange color.

Macaroni Donuts


The Ingredients

- 1 cup whole grain macaroni
- 3/4 cup whole milk
- 1 cup water (use the warm cooking water from the macaroni)
- 1 tsp flour
- 3.5 cups cheddar or marble cheese
- 1/3 cup ketchup (optional)
- 1 tbsp. yellow mustard
- 2 small onions
- 1 tsp. black pepper
- 1 egg
- grated cheese for top
- 1 slice of dried bread crumbled for topping

Method

Add water and a pinch of salt to a large pot and bring to a boil. Add the macaroni and add one sliced onion and cook until tender.

Preheat oven to 350 F/ 180C.

A vertical photograph on the left side of the page shows four macaroni donuts arranged on a light-colored wooden surface. The donuts are golden-brown with a hole in the center, and they appear to be filled with melted cheese and macaroni. The wood grain is visible, running vertically.

While macaroni is cooking, grate onion and cheese. Drain macaroni well and in a large bowl and slowly add the cheese to allow melting then combine all other ingredients,

Transfer to buttered donut pan, lightly push down the macaroni into each donut and top with grated cheese and bread crumbs.

Bake macaroni donuts for 35-40 minutes or until golden brown. Wait until completely cooled before removing.

Enjoy!

One batch makes approx. 3 donut pans