

## **Microwave Cheese Sauce**

### **Ingredients**

25 g butter

1 tablespoons plain flour

1 cups milk

1/2 cup grated cheddar cheese

Pepper (optional)

### **Method**

1. Place butter in a Pyrex jug and heat in the microwave for about 40 seconds, until bubbling.
2. Add flour and mix through quickly and vigorously so no lumps form.
3. Return jug to microwave and heat on high for about 40 seconds, until you see the mixture start to bubble.
4. Mix well and then slowly add milk, while continuing to stir.
5. Return jug to microwave and cook for 1 minute. Stir. Cook for another minute. Stir.
6. Add grated cheese and pepper and stir through until melted.