

Cheesy Creamy Cauliflower

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Ingredients

3 lb cauliflower, cut into florets, boiled for 5 to 7 min. and drained
4 T. butter
3 T. all-purpose flour
2 c. milk (next time I would only use about 1.5 c. milk)
1/2 c. shredded cheese (I used 2 c. of cheddar)
bread crumb topping (my creation)

Melt the 4 T. butter in a medium sized saucepan. Whisk in the flour and then slowly whisk in the milk (room temperature is best).

Add in half of the cheese and whisk until melted.

In a 9 x 9 pan pour half of the cheese sauce and then place the cauliflower florets on top.

Pour the remaining cheese sauce on top of the cauliflower.

Sprinkle with the remaining cheese.

Add the bread crumb topping and bake at 375 for 30 to 35 minutes until golden and bubbly.

Let sit at room temperature for 15 minutes before serving.

Bread Crumb Topping

1/4 c. bread crumbs
1/4 c. grated parmesan cheese
2 T. butter melted
1/4 t. cinnamon

Combine these four ingredients into a crumbly mixture.