

## Creamy Mac and Cheeses – GFCF

8 oz De Boles Corn Elbow Style Pasta  
¾ cup Rich's Whip non-dairy coffee creamer  
¾ cup almond milk  
1-2 cups Diaya (soy) Cheddar Cheese  
3 T Oil  
3 T corn starch  
1 T nutritional yeast  
¼ t black pepper  
¼ t paprika  
1/8 t dry mustard

Cook Pasta. Drain. Either at the same time or after you drain pasta in same pan. Mix oil and cornstarch and spices until blended and slowly add creamer and almond milk. Thicken over a medium flame until a nice white sauce. Stir in cheese until melted, takes quite a while to melt.. If too thick add more creamer. Stir in pasta and serve.

I found this one on the web and tweaked it a little. I would just link to the original but I could not find it when I searched. If anyone knows the source please let me know. I tried about every vegan mac and cheese recipe I could find because it is one of the things my daughter misses the most. I do cringe to think I could have steak for what this costs!

<http://www.lincolntent.com/GFCF-Meatless.html>