

# Deluxe Creamy Baked Mac & Cheese



## Ingredients

- 1 (1LB.) Box - **Macaroni**
- ½ Tbs – **Salt** (*for boiling water*)
- ¼ Cup - **All Purpose Flour**
- ¼ Cup - **Butter**
- ½ - 1 Tsp - **Salt**
- ½ - 1 Tsp – **Garlic Powder**
- ¼ Tsp - **Cayenne Pepper**
- 2 Cups – **Whole Milk**
- 2 Cups - **Sharp Shredded Cheese**
- 2 Cups - **Mild Shredded Cheese**

## Directions:

### *- Prepare the Macaroni Noodles*

- 1) Place 1/2 tablespoon of salt in a large pot of boiling water.
- 2) Boil 1 full box of Macaroni Noodles (1 lb.) in the boiling water for 10 minutes.
- 3) When finished, drain the macaroni in a colander then set it aside.

### *- Pre-heat the Oven to 350 F*

### *- Make the Creamy Cheese*

- 4) Measure out the remaining ingredients and set them aside.
- 5) Melt the butter in a large pot on Medium/Low heat.
- 6) Add the flour to the butter. Mix continually until all lumps are gone.
- 7) Add in the seasonings and mix continuously until the mixture begins to darken slightly.
- 8) Immediately whisk in the milk.

*Mac & Cheese Cont.*

- 9) Turn the heat up to Medium/High.
- 10) Whisk continuously until the mixture begins to thicken.
- 11) Turn off the heat when the mixture begins to thicken and mix in the shredded cheeses.
- 11) Fold in half of the cooked macaroni noodles then fold in the other half.

**- Prepare to Bake**

- 12) Spread the macaroni and cheese in a 3 quart casserole dish.
- 13) Bake the macaroni and cheese in the pre-heated oven at 350 F for 25 minutes.
- 14) Remove the macaroni and cheese from the oven and enjoy.