

Creamy Macaroni and Cheese

Supplies:

Large Saucepan
Sauce pan for the macaroni
3 Quart Shallow Baking Dish

Preparation:

Preheat oven to 400 degrees
Grease Baking Dish

Ingredients:

7 ounces elbow macaroni
6 tablespoons butter, divided
1 cup milk
1 cup heavy cream (or half and half)
2 cups shredded sharp cheddar cheese
1 cup shredded extra cheddar cheese
½ teaspoon salt
¼ teaspoon pepper
1 teaspoon brown mustard (spicy to your taste)
¾ cup bread crumbs

Directions:

Cook macaroni according to the package.

While macaroni is cooking melt butter over low to medium heat in the large saucepan.

Stir in flour until smooth.

Gradually add both milks.

Bring mixture to boil over medium to high heat.

Cook and stir for 2 minutes.

Reduce heat to low

Add cheeses, mustard, salt and pepper.

Stir until the cheese is melted and sauce is smooth.

Drain the macaroni and add to cheese sauce.

Stir to coat.

Put the mixture in the greased shallow 3 quart baking dish.

Melt the remaining butter and toss with the bread crumbs.

Sprinkle over the macaroni.

Bake, uncovered 15 to 20 minutes. (It will be a golden brown)

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