



BAKED MACARONI AND CHEESE

The Cheesy Cheddar Mac Delight



INGREDIENTS

- Elbow Macaroni (2 cups elbow macaroni)
- Cheddar Cheese (2 cups shredded cheddar cheese)
- Milk Splash (2 cups milk)
- Butter Bliss (1/4 cup unsalted butter)
- Flour Power (1/4 cup all-purpose flour)
- Bread Crumb Topping (1/2 cup bread crumbs)
- Salt and Pepper Pinch (salt and pepper to taste)
- Parmesan Sprinkles (1/4 cup grated parmesan cheese)

DIRECTIONS

- Cook the Elbow Macaroni:** Preheat your oven to 375°F (190°C). Bring a large pot of salted water to a boil. Add the Elbow Macaroni (elbow macaroni) and cook according to the package instructions until al dente. Drain and set aside.
- Make the Cheese Sauce:** In a large saucepan, melt the Butter Bliss (butter) over medium heat. Add the Flour Power (flour) and stir constantly for about 2 minutes to form a roux. Slowly whisk in the Milk Splash (milk) until smooth. Continue to cook, stirring constantly, until the sauce thickens, about 5 minutes.
- Add the Cheese:** Remove the saucepan from heat and stir in the Cheddar Cheese (shredded cheddar cheese) until melted and smooth. Season with Salt and Pepper Pinch (salt and pepper) to taste.
- Combine and Mix:** In a large mixing bowl, combine the cooked macaroni and the cheese sauce. Stir until the macaroni is well coated with the cheesy goodness.



5. Prepare the Baking Dish: Transfer the macaroni and cheese mixture to a greased baking dish.

Sprinkle the Bread Crumb Topping (bread crumbs) and Parmesan Sprinkles (grated parmesan cheese) evenly over the top.

6. Bake to Perfection: Bake in the preheated oven for about 20-25 minutes, or until the top is golden brown and the sauce is bubbly.

7. Serve and Enjoy: Your Baked Macaroni and Cheese is ready to be devoured! Serve it hot and share it with your friends and family. This cheesy cheddar mac delight is sure to bring big smiles to everyone's faces.

FUN TIPS

Flavor Boost: Add some cooked bacon bits or diced ham for extra flavor.

Veggie Twist: Mix in some steamed broccoli or peas for a veggie-packed mac and cheese.

Spice It Up: Add a pinch of paprika or cayenne pepper to the cheese sauce for a spicy kick.

NOTES

Hooray, mac masters! You've just made the most amazing Baked Macaroni and Cheese ever! This cheesy cheddar mac delight is perfect for any time and is sure to bring big smiles to everyone. Enjoy your mac and cheese adventure and remember, the best part of cooking is the fun and love you put into it. Happy munching!



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