

Baked Macaroni and Cheese

Ingredients:

- 1 (8 ounce) package elbow macaroni**
- 2 cups shredded Cheddar cheese**
- 1 (8 ounce) package processed American cheese**
- 2 cups milk**
- 2 tablespoons butter**
- 2 tablespoons all-purpose flour**
- ¼ teaspoon ground black pepper**
- ¼ teaspoon salt**



Directions

- Preheat oven to 350 degrees F
- Melt butter in a medium saucepan over medium heat.
- Stir in flour and cook 1 minute, stirring constantly.
- Stir in milk, salt, and pepper; cook stirring frequently until mixture boils and thickens.
- Add the Cheddar and American cheese (cut American cheese into small pieces); into milk mixture and stir until blended,.
- Add macaroni to boiling water and cook until half done.
- Strain macaroni and pour into a baking dish. 2 qt.
- Pour cheese and milk mixture over elbow macaroni. Stir to combine.
- Bake in preheated until hot and bubbly. Approx 30 minutes.