

### **Mom's Extra Cheesy, Extra Delicious Mac and Cheese**

- 1/2 pound of Elbow Macaroni
  - 2 T of flour
  - 1/2 t of salt
  - 1.5 cups of cheddar cheese
  - 1.5 cups of American cheese (can substitute with your other favorite cheese)
  - 3 T of butter
  - 1/2 t of pepper
  - 1/2 cup of buttered bread crumbs
  - 2 cups of milk
1. Cook macaroni and place in buttered casserole dish.
  2. Melt butter in sauce pan
    - a. Add flour and milk.
    - b. Stir slowly until it thickens.
    - c. Add salt and pepper.
  3. Cut cheese into cubes and scatter over macaroni.
    - a. Cover top with bread crumbs.
    - b. Pour sauce over all.
  4. Bake at 350° for 30 minutes.