Creamy Macaroni and Cheese

Amount 6 servings
Time 45 min

Ingredients

- 5 cups cooked macaroni (8 ounces raw)
- 4 tbsp butter
- 4 tbsp flour
- 1/4 tsp salt
- 1/8 tsp pepper or to taste
- 2 cup milk
- 3/4 cup shredded sharp cheddar cheese
- a dash of paprika

Steps

1. In a saucepan, melt butter over medium-low heat.
2. Stir flour into the butter until smooth and bubbly. Stir in salt.
3. Gradually add milk, stirring constantly. Continue to cook, stirring constantly, until thickened.
4. Add cheese and continue to cook and stir until melted.
5. In an 8x10-inch baking dish, alternate layers of macaroni and cheese sauce. Sprinkle with paprika, if desired.
6. Bake in a preheated 350F oven for 20 minutes, or until hot and bubbly.

Notes

Top this with buttered bread crumbs, if you wish.