

Baked Macaroni & Cheese

Ingredients

- 1 pound uncooked macaroni
- 2 T (tablespoons) butter
- 2 T flour
- 2 C milk
- 1 pound sliced American cheese
- 2 T grated Parmesan cheese



Directions

1. Preheat the oven to 350°F.
2. Bring a large saucepan of salted water (a couple of pinches of salt) to a boil.
3. Add the pasta and cook, stirring occasionally, for 7 to 10 minutes or until the pasta is just cooked.
4. Pour the macaroni into a colander and drain off the cooking water.
5. Melt the butter in the same saucepan over **medium heat**.
6. Add the flour and stir constantly until the mixture starts to bubble.
7. Add ½ cup of the milk and stir until smooth.
8. Add the remaining 1 and ½ cups of milk and cook, stirring frequently, for 10 to 15 minutes or until it comes to a boil.
9. Remove the pan from the heat, add the American cheese slices, and stir until the cheese is completely melted.
10. Add the macaroni and stir gently until it is completely coated with the cheese.
11. Place the macaroni in a large baking dish and sprinkle with the Parmesan.
12. Bake for 25 to 30 minutes, or until the cheese is bubbly.