



MAC N CHEESE

INGREDIENTS

¾ Box of Pasta
(sub GF Pasta if needed)
3 TB of Butter
2 TB Flour
(Sub GF Flour if needed)
1.5 Cup of Milk
¾ Cup Heavy Cream
2.5 Cups of Cheese
Shredded **See notes
1 Cup Shredded Cheese
for Topping

DIRECTIONS

1. Fill a pot with water and bring to a boil. Cook pasta as directed on the back of the box.
2. Heat oven to 400 degrees F.
3. In a sauce pan heat and add butter and flour until it creates a paste and isn't lumpy. About 1-2 minutes in pan.
4. Next, slowly add milk and whisk until combined.
5. Then, add cream and whisk until combined. Bring to a heat where it is bubbling and getting thick. You should see the sauce start thickening and coat the whisk or spoon you are using. When it gets thick pull pan from heat.
6. Add shredded cheese and combine until melted.
7. Add drained noodles to a 9x13 pan then pour sauce over top. Stir together
8. Top with leftover shredded cheese (about 1 cup)
9. Bake at 400 degrees F for 10-15 minutes or until cheese is melted and browning.

NOTES

Shredding your own cheese from a block of cheese works so much better than pre-shredded cheese! I used sharp cheddar but combine cheeses for an amazing flavor!