



# Cheryl's OLD FASHIONED BAKED MAC N CHEESE

*This classic recipe is rich, creamy, and topped with a golden cheesy crust—just like many family recipes passed down through generations.*

## INGREDIENTS

(6–8 Servings)

- 12 oz elbow macaroni
- 4 tbsp butter
- ¼ cup all-purpose flour
- 3 cups whole milk
- 2 cups sharp cheddar cheese, shredded
- 1 cup mild cheddar cheese, shredded
- 1 cup mozzarella cheese, shredded
- 1 tsp salt
- 1 tsp mustard powder
- ½ tsp black pepper
- ½ tsp paprika

## TOPPING

- 1 cup shredded cheddar cheese
- ½ cup breadcrumbs (optional)
- 2 tbsp melted butter



## INSTRUCTIONS

- 1 Preheat oven to 350°F (175°C).
- 2 Cook macaroni until just tender. Drain.
- 3 Melt butter in a saucepan over medium heat.
- 4 Whisk in flour and cook for 1 minute.
- 5 Slowly whisk in milk until smooth.
- 6 Cook until the sauce thickens, about 4–5 minutes.
- 7 Stir in salt, pepper, paprika, mustard powder and the cheeses until melted. Combine cheese sauce with macaroni.
- 8 Pour into a greased 2-quart baking dish.
- 9 Top with additional cheddar cheese.
- 10 Mix breadcrumbs with melted butter and sprinkle over the top if using.
- 11 Bake for 25–30 minutes until bubbly and golden.

## OPTIONAL OLD-TIME ADDITIONS

Many vintage family recipes included one of these: 1 tsp dry mustard powder for extra flavor.  
A dash of hot sauce. ½ cup evaporated milk for added richness.  
Crushed butter crackers instead of breadcrumbs.



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