

# Easy homemade mac and cheese

This favorite kid friendly mac and cheese recipe is easy to make and a tasty alternative to processed boxed mac 'n' cheese that even picky kids love.

## Ingredients:

Serves: about 12, so you can half it if you don't need that much.

- 1 (16 oz) box of elbow macaroni
- 10 tablespoons butter, divided
- 1/3 cup flour
- 3 cups milk
- 12 oz cheese – any kind you prefer
- 3/4 teaspoon salt
- 1/4 teaspoon pepper
- 4 tablespoons dry bread crumbs

## Directions:

Preparation: 15min › Cook: 30min › Ready in: 45min

1. Cook macaroni noodles and drain.
2. Preheat oven to 375 degrees.
3. In a saucepan, melt 1 stick (8 TB) butter over medium heat.
4. Stir flour into melted butter then slowly add milk, stirring.
5. Bring to a boil and stir for 2 minutes.
6. Turn off the burner and add the cheese, salt, and pepper, stirring until the cheese is melted.
7. Add the elbow macaroni noodles and mix well.
8. Turn into a large casserole dish.
9. In a small bowl, mix 2 tablespoons melted butter, 4 tablespoons bread crumbs, and a dash of pepper.
10. Sprinkle over the mac 'n' cheese.
11. Bake for 30 minutes.

Recipe courtesy of [livingwellmom.com](http://livingwellmom.com)

