

The Creamiest Macaroni and Cheese Recipe You'll Ever Make

This macaroni and cheese recipe stands out for several reasons:



OVEN
350°F

TIME
15 min

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INGREDIENTS

- 8 oz elbow macaroni
- 2 cups shredded sharp cheddar cheese
- 1 cup shredded mozzarella cheese
- 1 cup grated Parmesan cheese
- 3 cups milk
- 1/4 cup unsalted butter
- 1/4 cup all-purpose flour
- 1 tsp garlic powder
- 1 tsp mustard powder
- Salt and pepper to taste

DIRECTIONS

1. Preheat your oven to 350°F (175°C).
2. In a large pot, cook the elbow macaroni according to package instructions until al dente. Drain and set aside.
3. In the same pot, melt the butter over medium heat. Stir in the flour and cook for about 1 minute, creating a roux.
4. Gradually whisk in the milk, ensuring there are no lumps. Continue to cook until the mixture thickens, about 5-7 minutes.
5. Add the garlic powder, mustard powder, salt, and pepper. Stir in the cheddar, mozzarella, and Parmesan cheeses until melted and smooth.
6. Fold in the cooked macaroni until well combined. Pour the mixture into a greased baking dish.
7. Bake for 20 minutes, or until bubbly and golden on top. Let it cool for a few minutes before serving.

More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/the-creamiest-macaroni-and-cheese-recipe-youll-ever-make/>