

Four Cheese Baked Macaroni: Easy & Creamy Comfort Food

Get ready to indulge in the ultimate cheesy comfort food with this incredible



OVEN
350°F

TIME
1-2 min

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INGREDIENTS

- 2 cups elbow macaroni
- 2 tablespoons unsalted butter
- 2 tablespoons all-purpose flour
- 2 cups milk (whole or 2% recommended)
- 1 cup grated cheddar cheese
- 1 cup grated mozzarella cheese
- 1/2 cup grated Parmesan cheese
- 1 cup Velveeta cheese, cut into cubes
- 1/2 teaspoon salt
- 1/4 teaspoon black pepper
- 1/4 teaspoon paprika
- 1/4 teaspoon garlic powder
- 1/4 teaspoon onion powder
- 1/2 cup breadcrumbs (optional, for topping)

DIRECTIONS

1. Let's get this delicious : Four Cheese Baked Macaroni baked!
2. Preheat : Oven & Prep Dish: Preheat the oven to 350°F (175°C). Lightly grease a 9x13-inch baking dish.
3. Cook : Macaroni: Cook the 2 cups elbow macaroni according to package instructions until al dente (tender but still firm to the bite). Drain thoroughly and set aside. Do not rinse.
4. Make the : Roux: In a medium saucepan, melt the 2 tablespoons unsalted butter over medium heat. Stir in the 2 tablespoons all-purpose flour and cook for 1-2 minutes, stirring constantly, to form a smooth roux. This cooks out the raw flour taste.
5. Whisk in : Milk: Gradually whisk in the 2 cups milk, a little at a time, continuously whisking to prevent lumps. Continue cooking and whisking until the mixture thickens and is smooth, about 3-5 minutes.
6. Melt : Cheeses & Season Sauce: Reduce the heat to low. Stir in the 1 cup grated cheddar cheese, 1 cup grated mozzarella cheese, 1/2 cup grated Parmesan cheese, and 1 cup Velveeta cheese (cut into cubes) until all the cheeses are completely melted and well combined into a smooth, creamy sauce. Season the cheese sauce with 1/2 teaspoon salt, 1/4 teaspoon black pepper, 1/4 teaspoon paprika, 1/4 teaspoon garlic powder, and 1/4 teaspoon onion powder. Stir to incorporate.
7. Combine : Macaroni & Sauce: Add the cooked macaroni to the saucepan with the cheese sauce. Mix well, ensuring all the macaroni is thoroughly coated in the rich, creamy sauce.
8. Bake: Transfer the macaroni and cheese mixture evenly

into the prepared 9x13-inch baking dish. If using, sprinkle the 1/2 cup breadcrumbs evenly over the top for a golden, crispy crust. Bake in the preheated oven for 25-30 minutes, or until the top is golden brown and the cheese sauce is bubbly around the edges.

9. **Rest & : Serve:** Remove from the oven and let the Four Cheese Baked Macaroni stand for about 5-10 minutes before serving. This allows the sauce to set slightly, making it easier to serve cleanly. Enjoy hot!

SWAPS & NOTES

Elbow Macaroni: Classic for baked mac and cheese.

Other small pasta shapes like medium shells, rotini, or cavatappi can also be used.

Unsalted Butter: Allows you to control the saltiness.

Milk: Whole milk or 2% milk will provide the creamiest sauce.

TIPS FOR SUCCESS

Cook Macaroni Al Dente: The pasta will continue to cook in the oven, so slightly undercooking it initially prevents it from becoming mushy.

Whisk Roux Continuously: This ensures a smooth sauce without lumps.

Low Heat for Cheese: When melting cheeses, keep the heat on low and stir constantly to prevent the cheese from clumping or the sauce from separating.

Freshly Grated Cheese: For cheddar, mozzarella, and Parmesan, freshly grating from a block often yields a smoother melt and better flavor compared to pre-shredded varieties.

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

Original recipe: <https://chefmaniac.com/four-cheese-baked-macaroni-easy-creamy-comfort-food/>