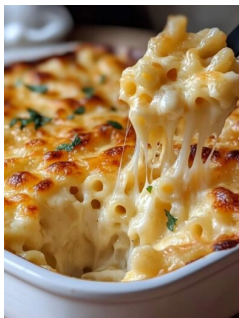


## Best Baked Mac and Cheese with Velveeta & More

(optional for topping, Panko or plain)



**OVEN**  
**350°F**

**TIME**  
**1-2 min**

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**SAVE**  
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### INGREDIENTS

- 2 cups elbow macaroni
- 2 tablespoons unsalted butter
- 2 tablespoons all-purpose flour
- 2 cups milk (whole milk recommended)
- 1 cup grated cheddar cheese (sharp or mild)
- 1 cup grated mozzarella cheese
- 1/2 cup grated Parmesan cheese
- 1 cup Velveeta cheese, cubed
- 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, Panko or plain)

#### Swaps and Notes:

**Elbow Macaroni:** Classic for mac and cheese, but any small to medium pasta shape like rotini (as in my Cheesy Velveeta Rotini), penne, or cavatappi would work.

**Butter & Flour:** These create the roux, the thickening base for the cheese sauce. Unsalted butter is preferred.

**Milk:** Whole milk will yield the richest, creamiest sauce.

**Cheeses:** Cheddar: Provides classic sharp flavor.

Mozzarella: Adds stretch and mildness.

Parmesan: Contributes salty, nutty depth.

Velveeta: This is the key to the ultimate smooth, creamy, melt-in-your-mouth texture. There's no direct substitute for its unique melting properties. For more Velveeta goodness, check out Cheesy Velveeta Rotini.

Seasoning: Paprika, garlic powder, and onion powder add depth to the cheese sauce. Adjust salt and pepper to taste, remembering that the cheeses are already salty. A pinch of dry mustard powder can enhance the cheesy flavor.

Breadcrumbs: Optional, but highly recommended for a golden, crispy topping. Panko breadcrumbs provide an extra crunchy crust.

## DIRECTIONS

1. Making this incredibly cheesy baked macaroni is straightforward and highly rewarding.
2. Preheat : Oven & Prep Dish: Preheat your oven to 350°F (175°C). Grease a 9x13-inch baking dish generously with butter or nonstick cooking spray.
3. Cook : Macaroni: Bring a large pot of generously salted water to a boil. Add the elbow macaroni and cook according to package instructions until it is al dente (firm to the bite). Drain the macaroni thoroughly and set aside.
4. Make the : Roux: In a medium saucepan, melt the 2 tablespoons unsalted butter over medium heat. Once melted, stir in the 2 tablespoons all-purpose flour with a whisk or wooden spoon. Cook for 1-2 minutes, stirring constantly, to form a light golden roux. This removes the raw flour taste.
5. Whisk in : Milk: Gradually whisk in the 2 cups milk into the roux, a little at a time, whisking continuously until the mixture is smooth and completely free of lumps. Continue cooking and whisking until the sauce thickens and comes to a gentle simmer.
6. Add : Cheeses & Season: 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 the 1 cup cubed Velveeta cheese. Stir continuously until all the cheeses are completely melted and the sauce is smooth, creamy, and well combined. 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. Taste and adjust seasonings as needed.

7. **Combine : Macaroni & Sauce:** Add the cooked and drained elbow macaroni to the cheese sauce in the saucepan. Mix well, stirring until every piece of macaroni is thoroughly coated with the luscious four-cheese sauce.
8. **Transfer & : Top:** Transfer the cheesy macaroni mixture to the prepared 9x13-inch baking dish, spreading it evenly. If using, sprinkle the 1/2 cup breadcrumbs evenly over the top of the macaroni.
9. **Bake:** Bake in the preheated oven for 20-25 minutes, or until the macaroni is heated through, the cheese is bubbly, and the top (if using breadcrumbs) is golden brown and crispy.
10. **Serve:** Remove from oven and let rest for a few minutes before serving. Serve warm and enjoy your delicious Four Cheese Baked Macaroni!

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

Original recipe: <https://chefmaniac.com/best-baked-mac-and-cheese-with-velveeta-more/>

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