

## Maple-Infused Macaroni: A Canadian Twist on Classic Cheese

This recipe serves 4 and takes about 10 minutes to prep and 15 minutes to cook.



**TIME**  
**30 min**

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### INGREDIENTS

8 oz elbow macaroni  
2 cups shredded sharp cheddar cheese  
1 cup shredded mozzarella cheese  
1/2 cup milk  
1/4 cup butter  
1/2 tsp garlic powder  
Salt and pepper to taste

### DIRECTIONS

- 1. Cook the : Pasta:** In a large pot, bring salted water to a boil. Add the elbow macaroni and cook according to package instructions until al dente. Drain and set aside.
- 2. Make the : Cheese Sauce:** In the same pot, melt the butter over medium heat. Once melted, add the milk and stir until combined. Gradually add the cheddar and mozzarella cheese, stirring continuously until the cheese is fully melted and the sauce is smooth.
- 3. Add : Seasoning:** Stir in the garlic powder, salt, and pepper. Taste the sauce and adjust the seasoning as needed.
- 4. Combine:** Add the cooked macaroni to the cheese sauce, stirring until all the pasta is well coated. Cook for an additional 2-3 minutes to heat through.

### TIPS FOR SUCCESS

**Cheese Choices:** Feel free to experiment with different types of cheese.

Gouda, fontina, or even a spicy pepper jack can add unique flavors.

**Add-Ins:** Consider adding cooked bacon, sautéed vegetables, or even a sprinkle of breadcrumbs on top for added texture.

**Make It Ahead:** You can prepare the cheese sauce in advance and store it in the fridge.

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

Original recipe: <https://chefmaniac.com/maple-infused-macaroni-a-canadian-twist-on-classic-cheese/>