

CREAMY MACARONI AND CHEESE CASSEROLE

INGREDIENTS:

12 oz dry macaroni
1/4 cup butter
1/4 cup flour
1 1/2 cups milk
1 cup light cream (about 10-12% MF)
1/2 teaspoon dry mustard powder
1 teaspoon onion powder
salt & pepper to taste
1 can condensed cream of cheddar soup (optional)
4 cups sharp cheddar , divided
1/2 cup fresh parmesan cheese

DIRECTIONS:

Preheat oven to 425 degrees.

Cook macaroni according to package directions. Drain and run under cold water.

Melt butter over medium heat in a large saucepan. Whisk in flour and let cook 2 minutes while stirring. Slowly whisk in cream, milk, mustard powder and onion powder. Cook over medium heat while stirring until thickened.

Remove from heat and stir in parmesan cheese & 3 cups cheddar cheese until melted. Add soup if using.

Toss cheese sauce & macaroni noodles together. Pour into a greased 9x13 pan. Top with remaining cheese.

Bake 18-24 minutes or until bubbly. Do not over cook. Cool 10-15 minutes before serving.

From:

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