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Cheesy Macaroni Magic

Ingredients:

2 cups elbow macaroni	1/4 cup butter
4 cups water	1/4 cup all-purpose flour
2 cups shredded sharp cheddar cheese	1/2 teaspoon salt
1/2 cup grated Parmesan cheese	1/4 teaspoon black pepper
2 cups milk	1/4 teaspoon paprika (optional)
	Cooking spray

Equipment:

Large pot	Wooden spoon
Colander	Medium saucepan
Whisk	Baking dish

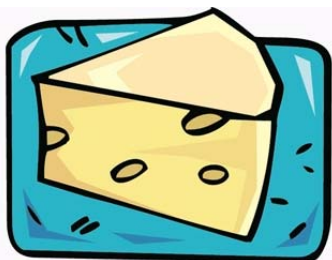
Step-by-Step Directions:

1. Cook the Macaroni

Bring 4 cups of water to a boil in a large pot.

Add the elbow macaroni and cook until al dente (firm to the bite), following the package instructions.

Drain the cooked macaroni in a colander and set it aside.



2. Make the Cheese Sauce

In a medium saucepan, melt the butter over medium heat.

Stir in the flour and cook for about 1-2 minutes until it turns light brown and has a nutty aroma.

Slowly whisk in the milk and continue to whisk until the mixture thickens, about 5 minutes.

3. Add Cheese and Seasoning

Reduce the heat to low and stir in the shredded cheddar cheese and grated Parmesan cheese until they are fully melted and the sauce is smooth. Season the sauce with salt, black pepper, and paprika (if using).

Name _____

4. Combine Macaroni and Cheese Sauce

Add the cooked macaroni to the cheese sauce in the saucepan and stir until the macaroni is evenly coated with the cheese sauce.

5. Preheat the Oven

Preheat your oven to 350°F (175°C).

6. Transfer to a Baking Dish

Spray a baking dish with cooking spray to prevent sticking.

Transfer the macaroni and cheese mixture into the baking dish, spreading it evenly.



7. Bake Your Cheesy Macaroni

Place the baking dish in the preheated oven and bake for about 30-35 minutes, or until the top is golden brown and the edges are bubbling.

8. Serve Your Cheesy Macaroni Magic

Remove the baking dish from the oven and let it cool for a few minutes before serving.

Scoop out portions of your cheesy macaroni and enjoy the magic!

Cooking Time and Temperature:

- Cooking time: Approximately 30-35 minutes.
- Cooking temperature: 350°F (175°C).