



Fannie Farmer's Classic Baked Macaroni and Cheese

Servings: 0

Ingredients

1 (8 oz) package macaroni
4 tablespoons butter
4 tablespoons Flour
1 cup milk
1 cup cream
1/2 teaspoon salt
fresh ground black pepper; to taste
2 cups cheddar cheese
1/2 cup bread crumbs; buttered

Directions

Preheat oven to 400 degrees Fahrenheit.

Cook and drain macaroni according to package directions; set aside.

In a large saucepan, melt butter.

Add flour mixed with salt and pepper, using a whisk to stir until well blended.

Pour in milk and cream gradually, stirring constantly.

Bring to boiling point and boil 2 minutes, stirring constantly.

Reduce heat and cook, stirring constantly, for 10 minutes.

Add shredded cheddar little by little and simmer an additional 5 minutes, or until cheese melts.

Turn off flame.

Add macaroni to the saucepan and toss to coat with the cheese sauce.

Transfer macaroni to a buttered baking dish.

Sprinkle with bread crumbs.

Bake 20 minutes until the top is golden brown.

**You can also freeze this recipe in zip-lock bags for later use - once you have mixed the macaroni along with the cheese sauce allow to cool to room temperature before adding to your freezer. I generally pull it out the night before and allow macaroni and cheese to reach room temperature; I then add the macaroni and cheese to a buttered baking dish, sprinkle with bread crumbs and then bake for 20 to 30 minutes, until golden brown on top and bubbling.

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