

Taste of Home



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Mom's Macaroni and Cheese

★★★★☆

The wonderful homemade goodness of this creamy Velveeta mac and cheese makes it a staple side dish in my mother's kitchen and in mine as well. It has tender noodles and a crowd-pleasing golden crumb topping. — Maria Costello, Monroe, North Carolina

TOTAL TIME: Prep: 30 min. Bake: 30 min.**YIELD:** 6 servings.

Ingredients

1-1/2 cups uncooked elbow macaroni

5 tablespoons butter, divided

3 tablespoons all-purpose flour

1/2 teaspoon salt

1/4 teaspoon pepper

1-1/2 cups whole milk

1 cup shredded cheddar cheese

2 ounces cubed Velveeta

2 tablespoons dry bread crumbs

Directions

1. Cook macaroni according to package directions. Meanwhile, in a saucepan, melt 4 tablespoons butter over medium heat. Stir in flour, salt and pepper until smooth. Gradually add milk. Bring to a boil; cook and stir for 2 minutes or until thickened. Reduce heat. Add the cheeses, stirring until cheese is melted. Drain macaroni.

2. Transfer macaroni to a greased 1-1/2-qt. baking dish. Pour cheese sauce over macaroni; mix well. Melt the remaining butter; add the bread crumbs. Sprinkle over top. Bake, uncovered, at 375° for 30 minutes or until heated through and topping is golden brown.

Nutrition Facts

1 serving: 309 calories, 20g fat (13g saturated fat), 60mg cholesterol, 569mg sodium, 22g carbohydrate (4g sugars, 1g fiber), 11g protein.

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