

# Macaroni & Cheese by Lynn's Recipes

---



Lynn demonstrates how to make a basic Macaroni & Cheese. This is really delicious and easy to make and can be topped with sweet, hot, or smoked paprika to add a little extra flavor. A great side dish for any dinner.

## Ingredients:

- 8 ounces uncooked elbow macaroni
- ¼ cup butter
- ¼ cup plus 2 Tablespoons all purpose flour
- 1 teaspoon salt
- 2 cups milk
- 2 cups (8 ounces) sharp shredded cheddar cheese
- Paprika

Preheat oven to 350°.

Spray a baking dish with cooking spray and set aside.

Cook macaroni according to package directions and set aside.

Melt butter. Blend in flour and salt. Whisk until smooth. Gradually add milk. Stir until mixture thickens. Add cheese and stir until melted. Add cheese sauce to macaroni. Mix well. Pour into prepared baking dish.

Bake for about 30 minutes or until bubbly around the sides of the dish.

# Macaroni & Cheese by Lynn's Recipes

---

[Comment or watch this Recipe on You Tube](#)



**Follow me on:**

[YouTube](#)

[Twitter](#)

[Facebook](#)

[Instagram](#)

[Roku](#)

Lynn's Recipes: January 2015  
[www.lynnrecipes.com](http://www.lynnrecipes.com)

-----  
[Click here for a handy Conversion Chart](#)