

Amy's Awesome Macaroni and Cheese by Lynn's Recipes



This is a macaroni and cheese recipe that my friend and neighbor Amy shared in our neighborhood newsletter a few years ago. My family loves it and it is now their favorite macaroni and cheese recipe. I hope you enjoy it as much as we do. It is very cheesy and creamy and just plain delicious.

Ingredients:

- 8 oz. uncooked ziti noodles (or other pasta)
- ½ stick of butter
- ¼ cup all purpose flour
- 2 cups milk
- 6 oz. Velveeta cheese
- 1 cup grated cheddar cheese
- 2 slices of American cheese
- Salt and pepper to taste

Preheat oven to 350°. Cook ziti according to directions and drain well. In a large saucepan, melt the butter. Whisk in the flour to make a paste. Gradually whisk in the milk. Bring to a simmer over medium heat, whisking until thickened, about 1 minute. Add the Velveeta and American cheeses, salt and pepper. Whisk until smooth. Stir the cooked ziti into the cheese sauce. Scrape into a shallow 2-qt. baking dish. Sprinkle the cheddar cheese on the top. Bake uncovered until bubbly and lightly golden on top, 20-25 minutes. Let stand 10 minutes before serving.

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