

Easy Mac 'n Cheese

- 1 (8 ounce) box elbow macaroni
- ¼ cup butter
- ¼ cup all-purpose flour
- ½ teaspoon salt
- ground black pepper to taste
- 2 cups milk
- 2 cups shredded Cheddar cheese

Directions

- Bring a large pot of lightly salted water to a boil. Cook elbow macaroni in the boiling water, stirring occasionally until cooked through but firm to the bite, 8 minutes. Drain.
- Melt butter in a saucepan over medium heat; stir in flour, salt, and pepper until smooth, about 5 minutes. Slowly pour milk into butter-flour mixture while continuously stirring until mixture is smooth and bubbling, about 5 minutes. Add Cheddar cheese to the milk mixture and stir until cheese is melted, 2 to 4 minutes.
- Fold macaroni and cheese sauce together until coated.