



BAKED MACARONI AND CHEESE

Ingredients:

- 400g macaroni
- 200g cheese, grated
- 500ml milk
- 50g flour
- 50g butter
- Optional: breadcrumbs for topping
- Salt and pepper to taste

Instructions:

1. **Preheat Oven:** Preheat oven to 200°C.
2. **Cook Macaroni:** Cook macaroni according to package instructions until al dente. Drain.
3. **Prepare Cheese Sauce:** In a pan, melt butter, add flour and stir. Gradually add milk, stirring continuously. Add most of the cheese, season with salt and pepper, and stir until smooth.
4. **Combine:** Mix the cooked macaroni with the cheese sauce.
5. **Bake:** Transfer to a baking dish, sprinkle remaining cheese and breadcrumbs on top. Bake for 20-25 minutes until golden.
6. **Serve:** Serve hot, perfect as a comforting meal.