

Homemade Baked Mac And Cheese

Ingredients

- 8oz cavatappi noodles
- 1/2 tbsp extra virgin olive oil
- 3 tbsp butter (for sauce)
- 2 tbsp + 2 tsp flour (2.6 tablespoons)
- 1 1/2 cups whole milk
- 1/2 cups heavy cream
- 2 cups sharp cheddar shredded
- 1 cup Jarlsburg Swiss shredded
- salt and pepper to taste
- 3/4 cup panko breadcrumbs
- 2tbsp butter melted (for topping)
- 1/4 cup parmesan butter shredded
- 1/8 tsp smoked paprika

Preparation

- Preheat oven to 350 degrees fahrenheit
- Cook the pasta to 1 minute shy of al dente
- Remove pasta from heat and drain the water
- Drizzle pasta with olive oil
- Melt butter in a deep saucepan, dutch oven, or stock pot
- Whisk in flour over medium heat and continue whisking for one minute
- Gradually whisk in milk and cream until nice and smooth. Continue whisking until you see bubbles on the surface and continue whisking for another 2 minutes.
- Add salt and pepper
- Slowly add 2/3rds of the sharp cheddar and jarlsburg swiss into the roux. Keep whisking until creamy and melted.
- Stir the cooled pasta into the cheese sauce until the pasta is fully coated.
- Pour half the pasta and sauce mixture into the baking dish. Top with the remaining 1/3rd of the sharp cheddar and jarlsburg swiss. Top with the remaining pasta.
- Combine panko crumbs, parmesan, melted butter, and paprika. Sprinkle over top of the noodles

- Bake in oven for 30 minutes until bubbly and golden brown
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