Baked Macaroni and Cheese

**Ingredients**

1 (8 ounces) box elbow noodles

4 Tablespoons butter

4 Tablespoons flour

2 cups milk

½ teaspoon salt

Pepper to taste

2 cups shredded cheddar cheese

Bread crumbs, extra cheese, or crushed potato chips to top with

**Directions Day 1**

1. Cook and drain elbow noodles, set aside.
2. Combine flour, salt, and pepper in a small bowl.
3. While noodles are cooking, in a large saucepan melt butter.
4. Whisk in flour mixture until well blended. (no lumps)
5. Slowly pour in milk, whisking constantly.
6. Stir constantly until mixture thickens.
7. Add shredded cheese a little at a time. Simmer until all the cheese melts.
8. Add cheese sauce and noodles together. Make sure noodles are thoroughly coated.
9. Transfer mixture to a GREASED foil baking dish.
10. Cover and label

**Directions Day 2**

1. Preheat your oven to 400
2. Sprinkle with desired topping.
3. Bake until the top is browned (about 25 mins)

\*if you would like a little spice to your cheese sauce, sprinkle in come cayenne pepper\*