

White People Food

Go-to recipes.

- [Baked Macaroni and Cheese \(Gemini\)](#)

Baked Macaroni and Cheese (Gemini)

This recipe yields a classic, creamy mac and cheese with a rich sauce and a crispy topping.

Baked Macaroni and Cheese

Prep time: 15 mins | **Cook time:** 30 mins | **Servings:** 6-8

Ingredients

- **Pasta:** 1 lb (16 oz) dried elbow macaroni
- **Cheese:** 4 cups sharp cheddar cheese, shredded (grating your own ensures a smoother melt)
- **Sauce Base:** 1/4 cup unsalted butter, 1/4 cup all-purpose flour, 3 cups whole milk
- **Seasoning:** 1/2 tsp salt, 1/2 tsp black pepper, 1/4 tsp garlic powder, 1/4 tsp smoked paprika
- **Topping:** 1 cup Panko breadcrumbs, 2 tbsp melted butter

Instructions

1. **Boil the Pasta:** Preheat your oven to 350°F (175°C). Boil the macaroni in salted water for 2 minutes *less* than the package instructions for al dente. Drain and set aside.
2. **Make the Roux:** In a large saucepan over medium heat, melt the 1/4 cup butter. Whisk in the flour and cook for about 1 minute until bubbly and slightly golden.
3. **Create the Sauce:** Slowly whisk in the milk, ensuring no lumps form. Continue cooking and whisking until the sauce thickens (about 5-8 minutes). Stir in the salt, pepper, garlic powder, and paprika.
4. **Melt the Cheese:** Remove the sauce from the heat. Stir in 3 cups of the shredded cheese until completely melted and smooth.
5. **Combine:** Fold the cooked macaroni into the cheese sauce until well coated. Pour the mixture into a greased 9x13 inch baking dish. Top with the remaining 1 cup of cheese.
6. **Add Topping:** In a small bowl, mix the Panko breadcrumbs with 2 tbsp melted butter. Sprinkle evenly over the cheese.
7. **Bake:** Bake for 25-30 minutes until the sauce is bubbly and the breadcrumbs are golden brown. Let it rest for 5 minutes before serving.

[creamy baked macaroni and cheese with golden breadcrumb topping, AI generated_](#)

Variations to Try

- **Spice it up:** Add a teaspoon of Dijon mustard or a dash of hot sauce to the cheese sauce for extra depth.
- **Veggie boost:** Stir in steamed broccoli florets or sautéed spinach before baking.
- **Different Cheeses:** Swap half of the cheddar for Gruyère or Fontina for a more sophisticated, nutty flavor profile.