

CopyCat Panera Bread Macaroni and Cheese

Ingredients

$\frac{1}{4}$ cup unsalted butter
 $\frac{1}{4}$ cup all-purpose flour
1 cup whole milk
2 cups heavy whipping cream
2 cups shredded white cheddar cheese
1 teaspoon kosher salt
1 teaspoon black pepper
1 teaspoon dry mustard
1 pound pasta cooked (cavatappi, shells, or elbow)

Directions

Cook pasta according to package directions while making the sauce. Drain and set aside until ready to use.

In a large pot on medium high heat, add butter until melted. Whisk in the flour and cook for about one minute. Reduce heat to medium and add milk, heavy cream, salt, dry mustard and pepper.

Continue whisking until it begins to bubble. Reduce to low and add white cheddar. Stir until melted.

Add cooked pasta, stirring until combined. Remove from heat and allow to sit about 5 minutes to thicken. Season with additional salt and pepper if desired.