

Creamy Macaroni and Cheese

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Updated Aug. 12, 2024

Total Time 1 hour 40 minutes

Rating ★ ★ ★ ★ ★ (15,288)

There are two schools of thought about macaroni and cheese: Some like it crusty and extra-cheesy ([here's our recipe](#)), while others prefer it smooth and creamy. But most people are delighted by any homemade macaroni and cheese. It is light years ahead of the boxed versions. This creamy version has one powerful advantage for the cook: There's no need to preboil the pasta. It cooks in the oven, absorbing the liquid from the dairy products.

INGREDIENTS

Yield: 6 to 8 servings

2 tablespoons unsalted butter
1 cup cottage cheese (not low-fat)
2 cups milk (not skim)
1 teaspoon dry mustard
Pinch of ground cayenne
Pinch of ground nutmeg
½ teaspoon kosher salt
¼ teaspoon black pepper
1 pound sharp or extra-sharp Cheddar, grated
½ pound elbow pasta, uncooked

PREPARATION

Step 1

Heat oven to 375 degrees and position an oven rack in upper third of oven. Use 1 tablespoon butter to grease a 9-inch round or square baking pan.

Step 2

In a blender, purée cottage cheese, milk, mustard, cayenne, nutmeg and salt and pepper. Reserve ¼ cup grated Cheddar for topping. In a large bowl, combine remaining grated Cheddar, milk mixture and uncooked pasta. Pour into prepared pan, cover tightly with foil and bake 30 minutes.

Step 3

Uncover pan, stir gently, sprinkle with reserved cheese and dot with remaining tablespoon butter. Bake, uncovered, 30 minutes more, until browned. Let cool at least 15 minutes before serving.

Private Notes

Leave a Private Note on this recipe and see it [here](#).

