



**BILLINGS**  
FARM & MUSEUM

**Historic Recipe: Macaroni and Cheese**  
**From: *Original 1896 Boston Cooking School Cookbook***  
**By: Fannie Farmer**

<b>Macaroni</b>	<b>White Sauce</b>
½ lb elbow macaroni 8oz sharp cheddar (grated) 4oz mild cheddar (grated) 1 cup breadcrumbs mixed with some melted butter	2 tbsp butter 2 tbsp flour ½ tsp salt 1 ½ cups scalded milk (heated milk)

Cook the macaroni in salted water according to the instructions; layer cooked macaroni with the grated cheese mixture in a prepared baking dish finishing with a layer of cheese. For the white sauce: Melt the butter; add the flour and salt and cook in the pan for about a minute; slowly add the scalded milk, mixing constantly to avoid lumps forming. Carefully pour the white sauce over the macaroni and cheese layers; gently mix all together. Top with breadcrumbs and bake.

Modern addition: Bake at 350 degrees for 20-30 minutes. \*\*Note: cooking time and temperature were not included with recipes in the 1890s.