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🍝 Creamy Air Fryer Macaroni Cheese (Quick & Easy Recipe for Beginners)

I absolutely love making macaroni cheese in my air fryer! It's unbelievably easy, quick to prepare, and always turns out creamy, cheesy, and comforting. Whether you're new to cooking or just want a hassle-free meal, this recipe will quickly become your go-to favorite.



Macaroni Cheese

🧀 *Ingredients*

- 1 ½ cups elbow macaroni
- 1 cup shredded sharp cheddar cheese (plus extra for topping)
- 1 teaspoon dry mustard
- ½ teaspoon salt
- ½ teaspoon black pepper
- ¼ teaspoon garlic powder
- 1 cup milk (at room temperature)
- ½ cup heavy cream (at room temperature)

🍳 *Instructions*

- Preheat the Air Fryer
  If your air fryer requires preheating, set it to 350°F (175°C).

- Mix the Ingredients
  In a mixing bowl, combine the macaroni, shredded cheese, dry mustard, salt, pepper, and garlic powder.

- Add the Liquids
  Transfer the mixture into your air fryer pan and evenly pour over the milk and heavy cream. Make sure all the pasta is well coated and submerged.

- Cook It Up
  Air fry for 20 minutes. At the halfway mark, pause and give everything a good stir to ensure even cooking.

- Add Extra Cheese (Optional but Delicious!)
  With 1 minute remaining, sprinkle extra cheddar cheese on top. Return the pan to the air fryer and cook for 1 more minute until the cheese is golden, bubbly, and irresistible.

- Serve & Enjoy
  Let it rest for a few minutes, then dig into your creamy, dreamy air fryer mac and cheese!



Macaroni Cheese



Macaroni Cheese

🍳 *Tips for Perfect Air Fryer Macaroni Cheese*

- Use room temperature milk and cream for smooth texture.
- You can mix cheeses — try mozzarella, gouda, or Monterey Jack for a melty blend.
- Add crispy breadcrumbs or a sprinkle of paprika for a golden crust.

🍳 *Why You'll Love This Recipe (Macaroni Cheese)*

- 🍳 Ready in under 25 minutes
- 🍳 Perfect for beginners
- 🍳 Made with simple pantry ingredients
- 🍳 Creamy, cheesy, and comforting every time