

Creamy Baked Mac and Cheese

You'll Need:

- 16 ounces of elbow macaroni (3 cups).
- 3 tbsps of butter or margarine.
- 1 $\frac{1}{2}$ cups of milk, divided.
- 2 large lightly beaten eggs.
- 1 lb (16 ounces) cubed ($\frac{1}{2}$ inch) Velveeta cheese.
- 8 ounces of shredded Kraft Milk cheddar cheese (divided).
- 8 ounces of shredded Kraft Monterey Jack cheese.
- 1 tsp of salt.
- 1 tsp of freshly ground black pepper.

How to:

Cook the macaroni and drain well then pour in a large mixing bowl.

In a saucepan, melt on low the Velveeta cheese and $\frac{3}{4}$ cup of milk until melted stirring constantly.

Mix together the melted cheese with the pasta. Add in butter, $\frac{3}{4}$ cup of milk, eggs, 1 cup of shredded cheeses, salt and pepper. Mix well together and place in a 2 quart baking dish. Top with the remaining cheese.

In a preheated oven to 375°, bake for 25 minutes.

Serve while still hot.