

Creamy Baked Mac and Cheese

What's Mac and cheese without cheese right? This creamy baked mac and cheese is extremely delicious as it contains the combination of the most tasty cheeses out there! Check it out!

Everyone has their favorite baked mac and cheese recipe... and this is mine. It uses a combination of cheeses, layered in the dish as well as melted into a rich and creamy cheese sauce, for the ultimate in cheesy deliciousness!

Baked mac and cheese. It's nearly the universal comfort food, and there are SO many variations! I have some other variations in the development stages, so expect them to come to the blog at some point ? In fact, I almost didn't post this recipe today, as there are SOOOO many mac and cheese recipes available, and most people already have their favorite way of making it.

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.

Easy, peasy, creamy and cheesy! This mac and cheese is just perfect, if you are a mac and cheese lover, you will fall in love with this baby right here! You'll thank me later.