

Momma's Creamy Baked Macaroni and Cheese

Ingredients :

8 oz shredded kraft monterrey jack cheese
1 tsp salt
1 tsp freshly ground black pepper
16 oz elbow macaroni (about 2 cups)
3 Tbsp butter or margarine
1 1/2 c milk, divided (i used 2%)
2 large eggs, lightly beaten
1 lb velveeta cheese cubed (1/2 inch size)
8 oz shredded kraft mild cheddar cheese (about 2 cups),
divided

Instructions

1. Heat oven to 375 degrees F. Cook macaroni in a large pot of salted boiling water until tender but not mushy, about 8-10 minutes. Drain well and pour into a large mixing bowl.
2. Melt on low the Velveta Cheese and $\frac{3}{4}$ cup milk until melted (stir often). Pour Melted Cheese Sauce over Pasta and Stir. Add in butter, $\frac{3}{4}$ cups milk, eggs, 1 cup shredded cheeses, salt and pepper.
3. Mix well and transfer to a 2 quart baking dish. Pour the remaining cheese on top. Bake until top crust is golden brown and casserole is bubbling (about 25 minutes). Serve hot