

Momma's Creamy Baked Macaroni and Cheese

16 ounces elbow macaroni (about 3 cups)

3 tablespoons butter or margarine

1 $\frac{1}{2}$ cups milk, divided

2 large eggs, lightly beaten

1 lb (16-ounces) cubed (1/2 inch size) Velveeta cheese

8 ounce shredded Kraft Mild Cheddar Cheese (about 2 cups), divided

8 ounce shredded Kraft Monterrey Jack Cheese

1 teaspoon salt

1 teaspoon freshly ground black pepper

How to make it :

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.

Melt on low the Velveeta 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. 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 .

Source : justapinch.com