

Baked Mac and Cheese

INGREDIENTS

***1 pound of Elbow Macaroni
1 pound of Velveeta Cheese
1 pound of Extra Sharp Cheese
1 stick of butter
1 12 ounce can of evaporated milk
A dash of black pepper to taste***

STEPS

Preheat your oven to 350 degrees. Grease your pan so that the macaroni will not stick. Prepare your elbow macaroni according to your package. Make sure it's done, approximately 11 minutes.

- 1. In a pot combine the evaporated milk, butter and Velveeta Cheese. Turn your heat to low – medium. Stir constantly, until all the cheese is melted. Add about ¼ of a pound of extra sharp cheese to the mixture, continue to stir.***
- 2. Once your macaroni is done, put the macaroni into the cheese sauce. Stir until well combined.***
- 3. Pour half of the macaroni into your baking pan. Layer some extra sharp cheddar cheese on top, then pour the rest of the mixture on top and layer the rest of the sharp cheese on top.***

Bake for about 1 hour covered, then bake uncovered for 10 more minutes.

ENJOY!!!