

Baked Macaroni and Cheese

This family favorite from Laysha combines the best of her mom's and aunt's recipes.

Ingredients

- 16 ounce bag of elbow macaroni
- 8 ounces grated sharp cheddar cheese
- 8 ounces grated Colby cheese
- 4 ounces of cubed Velveeta cheese
- 1 teaspoon of salt
- ½ teaspoon of pepper
- ½ cup to 1 cup of milk
- 1 cup of heavy cream
- 1 stick of butter at room temperature
- 2 beaten eggs at room temperature

Instructions

1. Preheat the oven to 350 degrees F. Butter a 2 quart ovenproof casserole dish.
2. In a large pot of boiling salted water cook the pasta to al dente. About 12 minutes. Drain well.
3. In a large saucepan slowly add the heavy cream & milk. Continue to cook, but not boil. Remove from heat, add the cheese, salt and pepper. Stir. (Taste to see if more salt is needed)
4. In a large bowl combine the macaroni, soft butter, beaten eggs, cheese mixture, salt and pepper. Transfer to casserole dish. Bake 45 minutes or until golden brown and bubbly.
5. Remove from heat and wait five minutes before serving.