



MAMA'S BAKED MAC & CHEESE

Prep: 10 minutes / **Cook:** 75 minutes

Ingredients:

- 1lb. Elbow Macaroni
- Cooking Spray
- 4 cups Grated Sharp Cheddar Cheese
- 2 Eggs
- ¼ to ½ cup Milk
- Salt
- Pepper
- Plain Bread Crumbs
- Grated Parmesan Cheese
- Butter

Steps:

1. Preheat oven to 375° F (190° C).
2. Coat the backing dish* with cooking spray or butter.
3. Boil the macaroni according to package directions, al dente if you prefer. Then drain.
4. Grate cheeses; do not combine (You can use pre-shredded or grated cheese, but off the block is better.)
5. Beat the eggs with milk, salt, and pepper in a separate dish. (I use a glass measuring cup for easy pouring.)
6. I usually do 3 layers of macaroni and cheddar cheese (start with the mac).
7. Pour egg mixture evenly over the top.
8. Scatter a thin layer of bread crumbs, then a thin layer of parmesan over the entire top.
9. Dot with pats of sliced butter.
10. Bake, uncovered, for about an hour until golden brown.

* I alternate between a 2.5 quart CorningWare casserole dish (I like to store leftovers in the refrigerator using its glass lid) and a shallower, 3 quart Pyrex glass baking dish for a larger crunchy top layer.