

## Mocha Girl Cooks: Creamy Homemade Mac 'N' Cheese Recipe

### Creamy Homemade Mac 'N' Cheese Recipe Ingredients:

- (1) 11 3/4 in X 9 1/4 in X 2 1/2 foil pan or an 11 inch X 9 inch foil pan
- (2) 8 oz. packs shredded mozzarella cheese
- (3) 8 oz. packs sharp cheddar cheese
- (1) 16 oz. box macaroni
- (2) 8 oz whipped cream cheese
- (3) 12 oz. cans condensed milk
- (3) eggs
- 1) stick of margarine
- (1) teaspoon pepper & (1) teaspoon salt

### Directions:

1. Preheat oven 350°
2. **Boil** macaroni until pasta is tender. Stir periodically to break up pasta that clumps together.
3. **Strain** pasta and rinse in cold water. Place pasta in foil pan.
4. **Heat up** margarine in the microwave
5. **Pour** margarine evenly into the foil pan and stir pasta until it absorbs the margarine.
6. **Break** raw eggs and mix into the pasta and butter mixture with a fork until the eggs are spread evenly.

7. **Pour** mozz. cheese into the mixture and stir.
8. **Add** one can condensed milk and stir.
9. **Add** 1 1/2 bags of sharp cheddar cheese and stir until cheese is mixed in well.
10. **Add** one can condensed milk and stir. It may appear to be “milky” but the pasta and other ingredients will soak it up in the oven.
11. **Add** cream cheese. Heat the cream cheese if need be for easier mixing. Stir cream cheese with a big spoon or with your hands until everything is mixed evenly.
12. **Add** last can of condensed milk and stir.
13. **Add** salt and pepper
14. **Top** the pan with the rest of the cheddar cheese and spread evenly to cover up the pasta mixture.
15. **Cover** with foil and bake for 40 minutes.
16. **Remove foil and bake an additional 10 minutes or until the cheesy top is golden.**

I hope you enjoy your creamy homemade macaroni and cheese! Please share your experience below. I'd love to hear your positive and constructive feedback. Let's perfect this recipe!

**Did you like this recipe? Check out my yummy moist cornbread recipe [here!](#)**