

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 evaporated 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!](#)