

## **Easy Homemade Mac 'n Cheese**

Yield: 8-10 side dish servings

12 - 16 ounces large elbow macaroni (or desired pasta)

1 lb sharp cheddar cheese, shredded

6 Tablespoons butter, divided

2 eggs

1 (14 oz) can evaporated milk

Preheat oven to 375°F.

Prepare the pasta according to the package directions; cook to al dente. Meanwhile, melt 2 Tablespoons butter and pour into the bottom of a 9-x 13-inch pan. Layer half of the pasta into the pan, then top with half of the cheese. Dot with 2 tablespoons of the remaining butter. Repeat layers, ending with dotted butter.

In a separate bowl, whisk together the 2 eggs and evaporated milk. Pour evenly over the pasta. Bake for 20 minutes.

Source: Alana Combs, friend of Pennies on a Platter