**Baked Macaroni and Cheese**

RECIPE

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**INGREDIENTS**

* 9 cups elbow macaroni
* 6 tablespoons butter
* 6 tablespoons flour
* 6 cups milk
* 1 ½ cups heavy cream
* Salt and pepper
* 6 eggs, slightly beaten
* 12 cups cheddar jack cheese
* Optional Ingredients:

cayenne pepper, dry mustard, nutmeg, paprika

**DIRECTIONS**

1. Pre-heat the oven to 350 degrees. Spray a 2” pan with non-stick spray.
2. Cook the pasta in salted water until al dente, drain and set aside.
3. In a large pot, melt butter on medium-low heat. Whisk in flour and continue stirring until golden.
4. Whisk in heavy cream and half the milk. Stir until smooth. Add 3 cups of cheese and stir until smooth.
5. Pour sauce over macaroni tossing to coat. Set aside.
6. In a large bowl add the rest of milk and 8 cups of cheese. Salt and pepper to taste. Add in eggs and stir until mixed in. Pour egg mixture over macaroni and mix. Place into prepared pan.
7. Sprinkle top with remaining 1 cup of cheese,
8. Bake for 30-35 minutes, uncovered. Let sit for 10 minutes before serving.

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| **Prep Time:** 10 minutes | **Cook Time:** 20 minutes | **Total Time:** 30 minutes | **Yield:** 24 servings |