

Crock Pot Mac & Cheese

Based on the recipe from Janes Adventures in Dinner

Ingredients

1 1/2 cups milk
12 ounces evaporated milk
4 Tablespoons butter, melted and cooled
3 eggs
1/2 teaspoon salt
3 cups shredded cheese in your choice of flavors (*I used a combination of mozzarella, sharp cheddar and smoked Gouda--not pictured*)
8 ounces pasta--shells, elbow macaroni or mini penne tubes
black pepper to taste

Coat the inside of the stoneware of the crock pot with cooking spray. Combine milk, evaporated milk, butter, eggs and salt in the stoneware and whisk until smooth.

Add the shredded cheese(s), then the pasta and sprinkle with black pepper. Stir gently to coat the pasta with the milk/cheese mixture.

Cover and cook on low for 7-8 hours.

Can be kept on the warm setting for up to 30 minutes before serving.

Makes about 6 servings.

© Secrets from the Cookie Princess 2013