

Cheddar Mac Squares

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Ingredients:

- 1 # package Elbow macaroni
- 2 eggs
- 1 ½ cups half and half
- 3 cups Sharp Cheddar, shredded
- ¼ cup cooked bacon bits
- 2 TBSP seasoned bread crumbs plus more for top
- ¼ tsp pepper
- ½ tsp salt
- 2 tsp dry mustard
- ¼ tsp paprika plus more for top

Directions:

- *Grease a 9 X 13 baking dish. Preheat oven to 375 degrees.
- * Cook macaroni to al dente. Rinse 2 or 3 times with cold water to stop the cooking process and cool it down. Drain well.
- *Mix all the rest of the ingredients into the macaroni. Be sure it's mixed well.
- *Put into the prepared dish sprinkle lightly with more bread crumbs and paprika.
- *Bake for 30 minutes. It should be bubbling around the edges.
- *Remove from oven and let cool slightly. Cut and serve.