

## Meg's Crockpot Macaroni & Cheese

### Ingredients

8 ounces macaroni noodles  
4 cups shredded sharp Cheddar cheese  
1 (12 oz) can evaporated milk  
1 1/2 cups milk  
2 eggs

1 teaspoon salt  
1 tsp dry mustard  
1 tsp garlic powder  
1/2 teaspoon ground black pepper

### Directions

In a large pot, cook the macaroni in boiling water (according to package directions) until al dente. Drain. In a large bowl, whisk together the eggs and dry ingredients. Mix in evaporated milk, and milk. Lastly, mix in the cooked macaroni and 3 cups of the sharp Cheddar cheese. Transfer to a slow cooker that has been coated with non-stick cooking spray. Sprinkle with the remaining 1 cup of shredded sharp Cheddar cheese. Cover, and cook on Low for 5 to 6 hours, or until the mixture is firm and golden around the edges. Do not remove the cover or stir until cooking has finished. Serve warm.



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