

## Homemade Macaroni and Cheese Casserole

### **Ingredients:**

- 2 cups uncooked elbow macaroni
- 4 tablespoons (1/2 stick) butter
- 2 1/2 cups shredded Cheddar cheese, divided
- 2 large eggs
- 1/2 cup milk
- paprika, for the top

### **Preparation:**

Preheat the oven to 350°F. Grease an 8-inch square baking pan.

Cook macaroni in boiling salted water, following package directions. Drain well; return to pot. Add butter and stir until melted. Add 2 cups of the shredded cheese.

In a medium bowl, whisk eggs with the milk. Add the milk mixture to the macaroni. Stir until well combined. Spoon into the greased pan. Sprinkle the remaining 1/2 cup cheese on top. Sprinkle with paprika. Bake, uncovered, for 30 minutes or until the cheese has melted and browned and casserole is cooked through.

Serves 4 to 6.