Old Fashion Mac & Cheese

**Ingredients:**

**1 Box of Macaroni**

**4 Tbsp. Butter, cut into pieces**

**16 ounces cubed sharp cheese**

**1 tsp salt**

**½ tsp pepper**

**4 eggs**

**6 cups milk**

**Breadcrumbs**

**Vegetable Oil**

**Materials:**

**1 large Pot**

**1 strainer**

**1 Large bowl**

**1 cake pan**

**1 Large spoon**

**1 small spoon**

**Paper Towels**

# Direction

1. **Fill pot ¾ full of water**
2. **Put on stove and turn heat hi**
3. **Once boiling, pour in box of macaroni**
4. **Set timer for 10 minutes**
5. **Pour macaroni a strainer in the sink**
6. **Preheat oven to 350 degrees.**
7. **Pour 4 tsp of butter into bowl.**
8. **Pour macaroni into bowl**
9. **Cut Cheese in to small cubes and put into bowl.**
10. **Pour 1 tsp of salt into bowl**
11. **Pour ½ tsp of pepper into bowl and mix with large spoon**
12. **Grease cake pan**
13. **Pour macaroni into pan**
14. **In a small bowl combine 4 eggs and 6 cups of milk**
15. **Pour milk over macaroni evenly**
16. **Sprinkle breadcrumbs on top.**
17. **Place in oven and set timer for 45 minutes**