

Baked Macaroni

Simple and cheesy homemade baked macaroni dish.

Recipe by [Heather Spencer](#) | Created on **Nov 14, 2021**

Ingredients

- 1 (16 ounce) package macaroni
- 2 eggs
- ¼ cup milk
- ground black pepper to taste
- 1 (16 ounce) package sharp Cheddar cheese, shredded
- 2 tablespoons butter, sliced

Directions

- Preheat oven to 350 degrees F (175 degrees C).
- Bring a large pot of lightly salted water to a boil. Add macaroni and cook for 10 to 13 minutes or until al dente; drain.
- In a bowl mix together the eggs, milk, and pepper. In a casserole dish, place about a third of the cooked macaroni in one layer, sprinkle with 1/2 of the cheese, then layer the rest of the macaroni and cover with the remaining cheese. Coat evenly with the egg-milk mixture. Lastly, cut slices of butter and place them on top of the cheese.
- Bake in a preheated oven for 30 minutes or until the cheese is completely melted.

Nutrition Facts

Serving: **8 servings** | Calories: **494 kcal** | Carbohydrates: **44.4 g** | Protein: **23.9 g** | Saturated fat: **14.4 g** | Cholesterol: **113.5 mg** | Sodium: **390.2 mg** | Fiber: **2.5 g** | Sugar: **1.5 g**

Categories

Side Dish