



Deanna's Grandma's Baked Macaroni and Cheese

- 2 16 oz. boxes of elbow macaroni
- 3 cans of Borden's heavy cream
- Cheeses - block or pre-shredded:
 - Extra sharp cheddar
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 - Colby-Jack
 - Mozzarella
 - Mexican blend (Monterey Jack, mild cheddar, Queso and Asadero cheeses)
- Butter
- Salt
- Pepper
- Accent
- 3 to 4 eggs

Directions:

1. Pre-heat oven to 325 degrees
2. Boil macaroni until tender in water seasoned with butter, salt, pepper and accent
3. Strain macaroni and place into large mixing bowl
4. Fold in cheeses, butter, eggs and Borden's cream and additional salt, pepper and accent to desired cheesiness, and taste continuously stirring by hand until desired creaminess
5. Pour into glass deep casserole dish
6. Bake for 25 to 35 minutes at 325 degrees