

Six Sisters Stuff

Serves: 6

Slow Cooker Creamy Macaroni and Cheese

My kids' favorite version of mac and cheese - it's so creamy and delicious!

15 min

Prep Time

2 hr

Cook Time

2 hr, 15

Total Time

Ingredients

2 cups uncooked elbow macaroni
4 tablespoons butter
2 1/2 cups grated sharp cheddar cheese
1/2 cup sour cream
1 (10.75 oz) can condensed cheddar cheese soup
1/2 teaspoon salt
1 cup milk (I used 1%)
1/2 teaspoon dry mustard
1/2 teaspoon black pepper

Instructions

Boil the macaroni in water for six minutes and drain.
In a medium saucepan, mix butter and cheese. Heat over medium high heat and stir until the cheese melts.
Spray your slow cooker with non-stick cooking spray. Combine cheese mixture, sour cream, soup, salt, milk, mustard and pepper in your slow cooker. Add the drained macaroni and stir again.
Cook on low for 2 to 2 1/2 hours, stirring occasionally (I cooked mine for about 2 hours and stirred it twice and it was perfect).

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