Crock Pot Mac and Cheese

Ingredients

- 16 ounce box elbow macaroni
- 4 Tablespoons salted butter, cubed
- 12 ounce can evaporated milk
- 1 ½ cups half and half
- 2 cups shredded cheddar cheese
- ¾ pound block white American cheese, cubed (can substitute Velveeta)
- ½ teaspoon salt
- ¼ teaspoon pepper
- 1 cup shredded cheddar cheese

Directions

1. Cook 16 ounce box elbow macaroni according to the package directions until al dente (should still have a little 'bite' to it) then drain well.
2. Spray a 4-quart slow cooker with nonstick cooking spray. Place the cooked macaroni into the slow cooker.
3. Add 4 Tablespoons salted butter, cubed and stir until coated.
4. Pour in 12 ounce can evaporated milk, 1 1/2 cups half and half, 2 cups shredded cheddar cheese, 3/4 pound block white American cheese, cubed, 1/2 teaspoon salt and 1/4 teaspoon pepper. Stir to combine.
5. Cover and cook on low for 1 1/2 to 2 hours (gently stir occasionally as it cooks.)
6. During the last 15 minutes of cooking, top with 1 cup shredded cheddar cheese. Cover and allow cheese to melt.
7. Once done, turn the slow cooker to the warm setting until ready to serve.