

Crock Pot Mac and Cheese - Creamy, Cheesy Comfort in Every Bite

with a mix of cheddar and evaporated milk.



METHOD

Slow cooker

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ChefManiac

INGREDIENTS

16 oz elbow macaroni, uncooked

4 cups shredded cheddar cheese, divided

1 (12 oz) can evaporated milk

2 cups whole milk

$\frac{1}{2}$ cup sour cream

$\frac{1}{2}$ cup butter, melted

$\frac{1}{2}$ tsp salt

$\frac{1}{2}$ tsp black pepper

$\frac{1}{2}$ tsp garlic powder (optional)

Swaps & Add-Ins:

Cheese mix-ins: Try adding mozzarella, Colby Jack, or smoked gouda.

Add protein: Toss in cooked bacon bits or rotisserie chicken for a heartier version.

Spice it up: Stir in a pinch of cayenne or hot sauce.

No sour cream? Sub with Greek yogurt or softened cream cheese.

Instructions:

Prepare your slow cookerSpray the inside with non-stick cooking spray to prevent sticking.

Mix it all inAdd uncooked macaroni, 3 cups of cheddar cheese, evaporated milk, whole milk, sour cream, melted butter, salt, pepper, and garlic powder (if using). Stir everything well.

Top it offSprinkle the remaining 1 cup of cheddar cheese on top.

Cook low and slowCover and cook on LOW for 2-3 hours, stirring once or twice if you can. Pasta should be tender and the sauce thickened.

Serve warm and enjoyStir gently before serving to distribute the cheese and sauce. Get ready for second helpings!

Tips for Success:

Don't overcook: After 3 hours, the pasta may begin to dry out. Start checking at 2 hours.

Stir halfway to avoid clumps and ensure even cooking.

Use block cheese shredded by hand for the best melt and texture.

If the mac and cheese thickens too much, stir in a splash of warm milk before serving.

Serving Suggestions & Pairings:

Chicken Enchiladas

Sheet Pan Quesadillas

Crockpot Nacho Dip for a game-day menu

Refresh it with Blueberry Lemonade on the side

Storage & Leftovers:

Fridge: Store in an airtight container for up to 4 days.

Reheat: Add a splash of milk and microwave gently or warm on the stove over low heat.

Freeze: Not ideal-cream sauces can separate-but possible if you don't mind a slight texture change. Thaw overnight and reheat slowly.

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DIRECTIONS

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2. Mix it all in: Add uncooked macaroni, 3 cups of cheddar cheese, evaporated milk, whole milk, sour cream, melted butter, salt, pepper, and garlic powder (if using). Stir everything well.
3. Top it off: Sprinkle the remaining 1 cup of cheddar cheese on top.
4. Cook low and slow: Cover and cook on LOW for 2-3 hours, stirring once or twice if you can. Pasta should be tender and the sauce thickened.
5. Serve warm and enjoy: Stir gently before serving to distribute the cheese and sauce. Get ready for second helpings!
6. Tips for Success: Don't overcook: After 3 hours, the pasta may begin to dry out. Start checking at 2 hours.
7. Stir halfway to avoid clumps and ensure even cooking.
8. Use block cheese shredded by hand for the best melt and texture.
9. If the mac and cheese thickens too much, stir in a splash of warm milk before serving.
10. Serving Suggestions & Pairings: This mac and cheese is great on its own or served alongside:
11. Chicken : Enchiladas
12. Sheet : Pan Quesadillas
13. Crockpot : Nacho Dip for a game-day menu
14. Refresh it with : Blueberry Lemonade on the side
15. Storage & Leftovers: Fridge: Store in an airtight container for up to 4 days.

16. Reheat: Add a splash of milk and microwave gently or warm on the stove over low heat.
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18. More Recipes You'll Love: Keep the comfort coming with these cozy faves:
19. Chocolate : Chip Cookie Bites
20. Crockpot : Nacho Dip
21. Final Thoughts: There's just something magical about a pot of creamy, cheesy mac and cheese bubbling away in the slow cooker. This Crock Pot Mac and Cheese is as simple as it gets-but delivers rich, comforting flavor that feels like a warm hug. It's ideal for feeding a family, impressing guests, or just treating yourself after a long day.
22. If you make it, tag @chefmaniac and let me know how yours turned out-or what cheesy twist you added!

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