

MACARONI AND CHEESE INGREDIENTS

1 pound of elbow macaroni
½ pound Cabot Sharp Cheddar Cheese, grated
1 cup whole milk
1 pound Velveeta Cheese, cut into small pieces
2 12-ounce cans evaporated milk
½ cup sour cream
3 eggs
salt, to taste
1 cup Cabot Butter
1 Tablespoon white pepper
½ pound Cabot Colby Cheese, grated
1 Tablespoon sugar
½ pound Cabot Monterey Jack Cheese, grated
1 cup Cabot Mild Cheddar Cheese, grated
cooking spray
may add 1 Tablespoon of ground mustard or hot sauce to enhance flavor, if desired

PIZZA CRUST INGREDIENTS

2+ cups of flour, divided
1 ½ teaspoons of sugar
¾ teaspoons of salt
1 package of pizza yeast
3 Tablespoons oil
¾ cup warm water
cooking spray
toppings as desired
(such as pepperoni, Cabot Mozzarella Cheese)
optional: pizza sauce for dipping

Notes

For individual pizzas, as shown, divide the dough into four equal pieces. Add a layer of macaroni and cheese and customize the additional toppings.

Macaroni and Cheese Pizza

DIRECTIONS



Heat oven to 350° F. Prepare a deep-sided 9 x 13 pan by coating it with cooking spray. Set aside. Bring a large pot of water to a boil, add salt & macaroni, and cook according to package directions until tender. Drain and transfer the macaroni noodles to the baking pan.

While the macaroni is cooking, combine the milks and eggs in a large bowl. Whisk until thoroughly combined. Cut the butter into chunks and add to the large bowl.

Add the colby cheese, monterey jack cheese, sharp cheddar, Velveeta cheese, sour cream, salt, pepper, and sugar. Stir to combine. Pour over the macaroni and stir to combine. Top with grated mild cheddar cheese. Bake for 30 to 45 minutes or until the top is lightly browned.

While the macaroni and cheese is in the oven, prepare the pizza crust. Spray a pizza pan with cooking spray. In a bowl, pour in 1 cup of flour, sugar, salt, and yeast. Stir. Add oil and warm water. Stir well. Add 1 cup of flour. Stir until mixed. Flour the cutting board. Knead the dough. Form the dough into a circle. Place the dough onto the sprayed pizza pan. Spread a layer of homemade macaroni and cheese onto the dough. If desired, top with pepperoni, more cheese, etc.

Preheat oven to 425 degrees. Bake for 12 minutes or until the crust is golden brown. Optional: Serve with pizza sauce on the side for dipping.