Cow-tastic Lava Pizza Mac

4-6 Servings

Pasta & Dairy Base		The Orange Cheese Blend	
Ingredient	Amount	Ingredient	Amount
Spiral Pasta	1 lb	Sharp Cheddar Cheese	12 oz.
Whole Milk	2 cups	Monterey Jack Cheese	4 oz
Evaporated Milk	1 (12 oz) can	White American Cheese	3 oz
Heavy Cream	½ cup		
Cream Cheese	4 oz cubed		
Unsalted Butter	½ cup sliced		

The Flavor & Mix-ins			
Ingredient	Amount	Ingredient	Amount
Sliced Pepperoni	8 oz.	Dry Mustard Powder	½ tsp
Salt	¼ tsp	Onion Powder	¼ tsp

Black Pepper	¼ tsp	Smoked Paprika	¼ tsp

Instructions

1. **Prep the Crockpot(s):** Grease your slow cooker(s) thoroughly or use slow cooker liners.
2. **Combine Wet Ingredients & Seasoning:** In a very large bowl or directly in your crockpot, whisk together the Whole Milk, Evaporated Milk, Heavy Cream, Salt, Pepper, Smoked Paprika, Dry Mustard Powder, and Onion Powder, Cream Cheese, and sliced Butter to the liquid. Stir gently to ensure the pasta is mostly submerged.
3. **Add Cheese & Pepperoni (Initial):** Stir in about half of the Cheddar Cheese, Monterey Jack Cheese, and all of the cubed American Cheese. Add about two-thirds of the Pepperoni slices, reserving the rest for the top.
4. **Cook (Initial):** Cover and cook on LOW for 2 to 3 hours. Stirring the starches in the first hour of cooking helps prevent clumping.
5. **Stir:** After 1.5 to 2 hours, carefully remove the lid and gently stir the mac and cheese to prevent the pasta from sticking to the bottom and ensure even cooking. Check the consistency of the pasta—it should still be slightly firm.
6. **Finish Cooking:** Continue cooking for another 30–60 minutes, or until the pasta is tender (al dente to soft, as preferred).
7. **Add Final Cheese:** Once the pasta is cooked, stir in the remaining shredded Cheddar and Monterey Jack cheese until completely melted and smooth. The residual heat should be enough to melt the cheese and create a thick, creamy sauce.
8. **Garnish and Serve:** Top the mac and cheese with the reserved

pepperoni slices and switch the crockpot to the "Warm" setting to hold until serving.