How to make Kraft Mac and Cheese

# Ingredients

* Kraft mac and cheese box of choice
* Shredded cheese of choice
* 1 tsp. of all-purpose seasoning
* 1 cup of milk
* 1 cup of water
* 1 tsp. of butter

# Cookware needed.

* Medium Saucepan with a lid
* Mixing spoon

# Directions

1. In a saucepan add 1 cup of water, 1 cup of milk and 1tsp of butter.
2. Place it on high heat and mix until the water starts boiling.
3. Once the water is boiling, add the macaroni and mix but do not add the cheese packet.
4. After it’s been mixed, turn down the heat to about 4 and let simmer for 4 minutes.
5. Once it absorbs some of the water, add the powdered cheese packet, a handful of shredded cheese and mix.
6. Let it simmer for another 4 minutes.
7. Then once all the water has been absorbed and it becomes creamy add 1tsp of all-purpose seasoning and mix together.
8. Turn off the stove, place it in a bow and enjoy.

