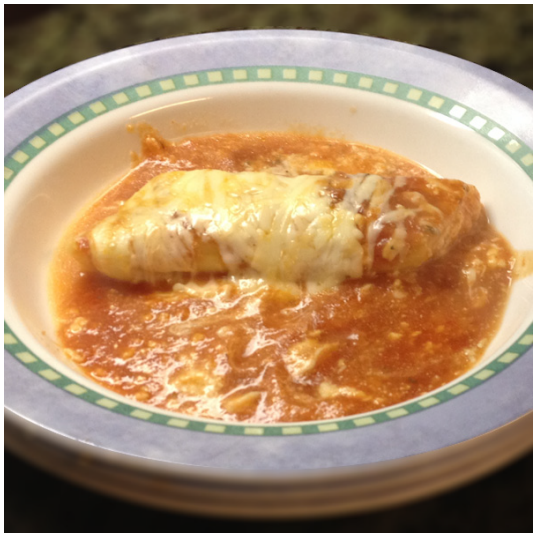
Cheese Stuffed Manicotti

Adapted from BY Cookbook's Cheese Stuffed Shells (pg 202)

Ingredients



1 package manicotti, uncooked

16 oz + 8 oz shredded mozzarella cheese
15 oz farmer's cheese
2 lg eggs

28 oz tomato sauce
2 TB brown sugar
garlic powder
dried ground oregano

14 oz water (use can to measure)

Method

1. Combine 16 oz mozzarella cheese, farmer cheese and eggs.
2. Stuff shells with mixture and place in 9 x 13 pan.
3. Mix tomato sauce, brown sugar, garlic powder and dried ground oregano.
4. Pour sauce over manicotti. Pour on water until it reaches top of noodles. (this will help the noodles "cook".)
5. If there's any stuffing left, drizzle it into the mixure.
6. Sprinkle remaining mozzarella cheese on top of everything.
7. Cover pan tightly with foil and bake about 1 hour, until cheese is bubbly and manicotti is al dente.

To prepare in advance, freeze before baking, and then defrost & bake when needed.

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