

Auntie Gloria's Egg Bake

Ingredients

- 12-16 slices of bread with crusts cut off
- 8-10 slices of American cheese
- 2 cups of diced ham or 2 cups of cooked sausage

Egg Mixture

- 8 eggs, beaten
- 2 1/2 cups milk
- 1/2 tsp dry mustard
- Dash of tabasco sauce
- 2 Tbsp Worcestershire sauce
- 1 Tbsp minced onion

Topping

- 2 cups crushed corn flakes or special K
- 1 stick melted butter

Directions:

Spray bottom of 9x13 pan. Put a layer of bread in the bottom then cheese slices on top.

Put in ham or sausage then another layer of bread on top.

Mix egg mixture together and pour on top and refrigerate overnight.

The next day, sprinkle the cereal on top and drizzle the butter over the egg bake.

Bake at 350 for 1 hour.

Submitted by Dawn in Accounting