

Egg Bake

1 loaf of English Muffin Bread
2 cups of ham diced
2 cups of Swiss cheese
2 cups of sharp cheddar cheese
8 eggs
3 cups of whole milk
½ tsp. dry mustard
½ tsp. salt
1/3 cup diced onion
1/3 cup green pepper (optional)

Butter one side of the bread and cover bottom of a 9 x 13 cake pan, than add a layer each of Ham, Cheeses, pepper, and onion, make a second layer. Mix eggs, mustard, salt and milk and pour over the layers. Refrigerate overnight. Before baking spread 1 ½ cups of crushed corn flakes mixed with 1 tsp of melted butter. Bake @350 for 1 ½ hours.

Serve with homemade rolls and fruit.