

# Egg Casserole

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*From the kitchen of*  
**Carol Banta**

## Ingredients

16+/- slices white bread

3 cups of milk

8 beaten eggs

¼ tsp dry mustard

Salt & pepper

2 cups sharp grated  
cheddar cheese

Butter

## Instructions

1. Cut the crust off the bread, butter each slice on one side and cut into quarters.
2. Spray a 9 x 13 casserole dish with Pam.
3. Place one layer of the bread in the casserole.
4. Sprinkle half of the grated cheese over the bread.
5. Place a second layer of bread on top of the cheese and sprinkle the remaining cheese over the top.
6. Beat the eggs and add the milk, mustard, and salt & pepper to taste.
7. Pour the egg mixture over the bread & cheese.
8. Cover the casserole dish with plastic wrap and put in the refrigerator overnight.
9. Bake at 325 degrees for 45 minutes.

