

# Brunch Egg Casserole

*Trina Jones*

*St Timothy's - Hale Schools - Raleigh, NC - 1976*

*2 cups plain croutons  
1/8 tablespoon onion  
powder  
1 cup grated cheddar  
cheese  
4 eggs, beaten  
1/2 tablespoon prepared  
mustard  
2 cups milk  
dash black pepper  
4 slices crisp bacon,  
crumbled*

Preheat the oven to 350 degrees.

In the bottom of a two-inch deep greased  
casserole dish, combine the croutons, cheese,  
eggs, milk, mustard, onion powder and pepper.

Crumble the bacon on top.

Bake for 50 to 60 minutes.

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Per Serving (excluding unknown  
items): 1305 Calories; 78g Fat  
(54.3% calories from fat); 77g  
Protein; 71g Carbohydrate; 3g  
Dietary Fiber; 1033mg Cholesterol;  
1736mg Sodium. Exchanges: 3  
Grain(Starch); 7 Lean Meat; 2 Non-  
Fat Milk; 10 1/2 Fat; 0 Other  
Carbohydrates.