
Pepperidge Farm Souffle`Loaf

Mary Lou Burke - New York

North American Potpourri - Autism Directory Service, Inc - 1993

16 slices Pepperidge Farm Bread

8 slices boiled ham

8 slices Old English sharp cheese

6 eggs, beaten

1/2 teaspoon mustard

3 cups milk

1/2 teaspoon salt

1 cup Rice Krispies®

1/2 cup margarine

Butter eight slices of the bread. Place the slices in a large casserole dish.

Top the bread with the ham and cheese. Place the remaining bread over the top.

In a bowl, combine the eggs, milk, mustard and salt. Pour the mixture over the bread.

Refrigerate overnight.

In a skillet, saute' the Rice Krispies in butter. Sprinkle over the souffle'.

Bake, uncovered, for one hour at 350 degrees.

Breakfast

Per Serving (excluding unknown items): 1807 Calories; 146g Fat (72.4% calories from fat); 65g Protein; 60g Carbohydrate; trace Dietary Fiber; 1372mg Cholesterol; 3225mg Sodium. Exchanges: 1 1/2 Grain(Starch); 5 Lean Meat; 3 Non-Fat Milk; 25 Fat; 0 Other Carbohydrates.