

# Brunch Egg Casserole

*Lelia Brown - Annandale VA  
Taste of Home Magazine*

## **Servings: 6**

*2 cups unseasoned croutons  
1 cup cheddar cheese, shredded  
4 large eggs  
2 cups milk  
1/2 teaspoon salt  
1/2 teaspoon ground mustard  
1/8 teaspoon onion powder  
dash pepper  
4 partly cooked bacon slices, chopped*

## **Bake Time: 1 hour**

Preheat the oven to 325.

In a greased 11x7-inch baking dish, place the croutons and cheddar cheese.

In a bowl, combine the eggs, milk, salt, mustard, onion powder and pepper. Pour into the baking dish. Sprinkle with the chopped bacon.

Bake until set, about one hour.

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Per Serving (excluding unknown items): 176 Calories; 12g Fat (63.5% calories from fat); 12g Protein; 4g Carbohydrate; trace Dietary Fiber; 172mg Cholesterol; 381mg Sodium. Exchanges: 0 Grain(Starch); 1 Lean Meat; 1/2 Non-Fat Milk; 1 1/2 Fat.