

Hot Crab Strata Brunch Casserole

From the Kitchen of [Deep South Dish](#)

Ingredients

For the Strata:

- 8 slices bread
- 4 slices American or cheddar cheese
- 4 large eggs
- 1-3/4 cups whole milk
- 1/2 teaspoon Worcestershire sauce
- 1/4 teaspoon Creole/Cajun or cayenne, or to taste, optional
- 1/4 teaspoon sea or kosher salt

For the Topping:

- 3/4 cup plain cornflake cereal
- 2 tablespoons unsalted butter, melted

Instructions

1. Butter an 8 x 8-inch baking dish; set aside.
2. Remove crusts from bread and reserve crusts for another use.
3. Arrange bread slices in bottom of the prepared baking dish.
4. Top each bread slice with a slice of cheese and sprinkle crabmeat evenly over top. Top with remaining bread slices.
5. Beat together the eggs, milk and seasonings, pour over sandwiches. Lightly sprinkle top with additional Creole or Cajun seasoning, cover tightly with foil and refrigerate overnight.
6. When ready to bake, remove dish from refrigerator and let rest at room temperature for 30 minutes.
7. Meanwhile, preheat oven to 350 degrees F.
8. Bake covered for 50 minutes.
9. Combine the cornflakes and melted butter until well coated, remove casserole from oven and top with cornflakes.
10. Return to oven, uncovered, for 10 minutes longer, or until topping is lightly browned.
11. Serve with fresh fruit or fruit salad.

Notes

I used Sara Lee white with whole grain bread and American cheese.

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