

# Egg Bake

*from Denise Hesselroth*

**Preparation time: 30 minutes + overnight**

**Cook time: 60 minutes**

**Serves: 6 to 8**

## *Ingredients*

- 4c. Herbed stuffing cubes
- 10 Eggs
- 2c. Milk
- 1Tbs. Dry Mustard
- 2c. Cheddar Cheese
- 1 Lb. breakfast sausage, browned
- 1 can Cream of Mushroom Soup

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## *Directions*

Layer 1- Spray 9x13 pan with PAM, put stuffing in pan

- Layer 2- Mix eggs and 1 Tb. Dry Mustard until blended. Mix in 2 cups milk (less 2Tb). Pour over stuffing

Layer 3- Sprinkle generous 1 ½ cup shredded cheddar cheese

Layer 4- Sprinkle w/ 1 lb. cooked breakfast sausage

Cover and refrigerate OVERNIGHT. Remove from fridge one hour before baking

Layer 5- Mix 1 can cream of mushroom soup with 2 Tbs. milk. Pour over sausage

Cover with foil and bake at 350°F for 30 minutes

Layer 6- sprinkle remaining cheese on top

Bake uncovered for 20-30 minutes until slightly browned