Egg ‘n Cheese Casserole

1 loaf white bread, crust removed

1 small ham steak, cubed

16 oz. shredded cheddar cheese

16 oz. shredded swiss cheese

6 eggs

3 c. milk

½ tsp. onion salt

½ tsp. dry mustard

3 c. crushed corn flakes

½ c. butter, melted

Spray a 9x13 casserole dish with cooking spray.

Cut bread into small cubes. Place ½ of the cubes into a dish. Cover with cheddar cheese, followed by the ham cubes, and then the swiss cheese. Top with remaining bread cubes.

In a large bowl, beat the 6 eggs lightly. Add in the milk, onion salt and mustard. Beat with a mixer on slow speed.

Pour egg mixture slowly and evenly over casserole. Cover with plastic wrap, press down to help saturate bread cubes. Store overnight in refrigerator.

Preheat oven to 375°F. Mix melted butter and crushed corn flakes. Sprinkle cereal mixture over casserole. Bake 45-50 minutes. Remove from oven and cool 5 minutes.

Serves 8.