

## DCC EASTER EGG HUNT EGG CASSEROLE

*Layer in a buttered 12x15 casserole:*

*14 slices white bread, buttered, with crusts removed.*

*3 cups grated cheese- any kind, but usually cheddar or Monterrey Jack*

*1 pound of ham, cut in small 1x2' pieces (if you are not a vegetarian or vegan)*

*Combine and pour over the above layered ingredients above:*

*6 eggs*

*1 Quart (4 cups) of milk*

*2 tsp. dry mustard*

*1 tsp paprika*

*2 2 tsp each of salt, pepper, Worcestershire sauce.*

*You should ideally make this the night before baking, as ingredients blend best in the fridge, overnight.*

*Bake at 350 for 1 hour. Or if you are doubling or tripling the recipe (which I do for the hunt) bake at 325 for 1-1/4 hours. This makes a great display, puffing up, and then loosing the puff. It remains delicious! Happy Easter from the Feltons*