Mock Egg Soufflé

- Kari from The Dating Divas

12 slices of white bread, crusts removed
1/2 c. margarine
1/2 lb. Monterey Jack Cheese
1/2 lb. cheddar cheese
1 lb. bacon (browned), ham, or sausage
6-8 eggs (I use a small container of egg beaters mixed with a couple eggs)
3 c. milk
salt and pepper to taste
Sour cream, salsa, and guacamole (optional)

Butter both sides of bread. Place 6 slices in a 9x13 inch baking pan. Put 1/2 of the cheese and bacon on top of bread. Repeat layering with remaining bread, cheese and bacon. Combine eggs, milk and seasonings and pour over bread. Allow to soak overnight in refrigerator (I have soaked for only a few hours before). Bake 45 minutes to 1 hour at 350 degrees. Serve immediately. Top with sour cream, salsa and guacamole.

Make it healthy -- I served this breakfast with a glass of cranberry juice (perfect for the holiday season!) and you can also mix up some fresh fruit to serve on the side.

We Hope You Enjoy This Download!

*Please come back to visit us soon!

This download is for PERSONAL USE ONLY.

PLEASE DO NOT:

Share this design with anyone else or give this design out via email or in any other way.
We would greatly appreciate it if you would please direct those who may be interested back to the post in which you obtained it. Thanks a bunch!!

http://thedatingdatingdivas.blogspot.com/