

My church Youth Group used to make vast pans of this to serve after Easter Sunrise Service for a fundraiser. Thankfully, we could make it the day before!

Brunch Egg Bake

3 eggs

1- $\frac{1}{2}$ cup milk

$\frac{1}{2}$ tsp. each: dried mustard, garlic powder, onion powder, pepper

3 slices bread, cubed

$\frac{3}{4}$ cup cubed sharp cheddar cheese

$\frac{1}{2}$ cup chopped broccoli

2 tablespoons butter, melted

Place the bread, cheese and broccoli in a greased Cady Clay Works pie plate. Whisk the eggs, milk and spices together, pour over top. Drizzle with butter. Cover and refrigerate overnight.

Take out of the refrigerator and let set for 10 minutes. Bake, uncovered, at 350° for 30 minutes . Remember to start with a cold oven when using handmade pottery.