

HAM & CHEESE STRATTA

- $\frac{1}{2}$ 8 16 slices sandwich bread
- 4 8 slices ham (or chop pieces of ham)
- 4 8 slices sharp cheddar cheese *or grated*
- $\frac{1}{2}$ 1 cup crushed corn flakes
- $\frac{1}{2}$ 1/2 cup butter
- $\frac{1}{4}$ 6 eggs
- 3 cups milk $\frac{1}{4}$ 1/2 tsp. dry mustard
- 1/2 tsp salt $\frac{1}{2}$ 1 can mushrooms (optional)

Remove crusts, place 8 buttered slices on bottom of 9x13 buttered pan. Top each slice with cheese & ham and sprinkle with mushrooms. Top each slice with 8 slices of buttered bread. Beat eggs, add milk, salt & mustard.



Pour over bread and refrigerate overnight.

Next day when ready to bake, mix the 1/2
cup melted butter and cornflakes & pour
over top of cheese stratta. Bake at 350 for
1 hour. 325

(I melted the butter and poured it over the
crushed cornflakes rather than mixing and
spreading on the top.)

Margaret