

Ham and Cheese Casserole

Doris Munsch

The Pennsylvania State Grange Cookbook (1992)

Servings: 8

*16 slices pullman bread
3 tablespoons butter
8 slices sharp cheddar
cheese
8 slices boiled ham
6 eggs
3 cups milk
1/2 teaspoon dry mustard
1 can (4 ounce)
mushrooms, drained
1 cup crushed cornflakes
1/2 cup butter, melted*

Butter the bread on one side. Place eight slices in a greased 13x9-inch baking dish. Top with the cheese, ham and remaininh bread, buttered side up.

In a bowl, combine the eggs, milk and mustard. Mix well. Pour over the top layer.

Chill, covered, overnight.

Preheat the oven to 350 degrees.

Sprinkle the top of the casserole with the mushrooms and cornflakes. Drizzle with melted butter.

Bake for 45 minutes.

Let stand for 15 minutes before serving.

Per Serving (excluding unknown items): 709 Calories; 60g Fat (76.2% calories from fat); 36g Protein; 6g Carbohydrate; trace Dietary Fiber; 333mg Cholesterol; 962mg Sodium. Exchanges: 0 Grain(Starch); 4 1/2 Lean Meat; 0 Vegetable; 1/2 Non-Fat Milk; 9 Fat.