

Bacon, Egg, and Cheese Breakfast Casserole

A classic breakfast casserole with bacon, eggs, and cheese, enhanced with the rich flavor of Lapsang Souchong tea.

PREP TIME: 20 minutes

COOK TIME: 45 minutes

1 lb bacon, cooked and crumbled
1 loaf French bread, cubed
1/2 C shredded cheddar cheese
1/2 C shredded mozzarella cheese
1/2 C brewed Lapsang Souchong tea,
cooled (lapsang scares me! I use Mambo. I put

lapsang here for the more daring)
6 lg eggs
1 1/2 C milk
1/2 C heavy cream
1/2 t salt
1/4 t black pepper

PREHEAT THE OVEN to 375°F.

GREASE A 9X13-inch baking dish.

LAYER THE BREAD CUBES, bacon, cheddar cheese, and mozzarella cheese in the dish.

WHISK THE EGGS, Lapsang Souchong tea, milk, cream, salt, and pepper together.

POUR THE EGG MIXTURE over the bread and bacon.

PRESS THE BREAD DOWN to ensure it absorbs the liquid.

COVER AND REFRIGERATE for at least 2 hours or overnight.

BAKE UNCOVERED for 45 minutes, or until golden brown and set.

COOL SLIGHTLY before serving.