

Ham and Cheese Breakfast Casserole

A classic breakfast casserole with ham, cheese, and the rich flavor of Earl Grey Moonlight tea.

PREP TIME: 20 minutes

COOK TIME: 40 minutes

1 loaf Italian bread, cubed
1 C cooked ham, diced
1/2 C shredded cheddar cheese
1/2 C shredded mozzarella cheese
1/2 C brewed Earl Grey Moonlight tea,
cooled

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 350°F.

GREASE A 9X13-inch baking dish.

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

WHISK THE EGGS, Earl Grey Moonlight tea, milk, cream, salt, and pepper together.

POUR THE EGG MIXTURE over the bread and ham.

PRESS THE BREAD DOWN to ensure it absorbs the liquid.

COVER AND REFRIGERATE for at least 2 hours or overnight.

BAKE UNCOVERED for 40 minutes, or until golden brown and set.

COOL SLIGHTLY before serving.