

Baked Egg Casserole

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Category: Brunch

Servings: 8

Preparation Time: 20 min

Cooking Time: 50-60* min

A note before you start:

I have added a variety of fillings to this basic but very versatile casserole. Some of the fillings I've used are: diced Canadian bacon, sausage, spinach, broccoli, peppers, asparagus. Feel free to use any cheese you like as well.

Ingredients:

Preheat the oven to 350 degrees. Brush a 9x13 inch baking dish with the melted butter.

Step 2: In a large mixing bowl, whisk together the eggs, cottage cheese, flour and salt. When well mixed, add the shredded cheese and any additional filling ingredients of your choosing (limited to three; and no more than 1 cup each. Pour into the prepared baking dish.

Step 3: Bake in the preheated oven for approximately 50-60* minutes but begin testing for doneness at the 45 min baking time as all oven temperatures vary.

Buon Appetito!



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