

# Breakfast Souffle

## Ingredients

- 8 eggs, beaten
- 1 lb. bacon - cooked and crumbled
- 12 slices bread - cubed (can be day old) any type including french bread
- 2 cups shredded cheddar cheese
- 1 tsp. salt
- pepper to taste
- 1 qt. milk

## Directions

Grease 9 x 12" baking pan (butter or margarine).

Place bread on bottom of greased pan, spread 1/2 cheese and 1/2 bacon on top - slightly push into bread cubes. Beat eggs, salt, pepper and milk together. Pour over bread and cheese/bacon cubes. Top with remaining cheese; then top with remaining bacon. Refrigerate overnight.

Bake at 350 for 45 minutes. Test with knife (should come out clean), if not bake another 5 minutes - retest. Cut into squares and serve. This warms well in the microwave should there be any leftovers. Happy baking!!!