January seems to be a good time to invite guests in for brunch. This week, I am sharing a favorite brunch egg bake of ours. This recipe is from a Fargo friend, Margaret.

**Egg Bake**

10 slices of bread, cubed
1 1/2 lbs. sharp cheddar cheese
2 C. diced ham
1/4 C. diced onion
1/4 C. diced green pepper
1 1/2 C. half and half
6 eggs, slightly beaten
1/4 tsp. paprika
1/2 tsp. Worcestershire sauce
1/2 tsp. dry mustard
1 tsp. salt
1/2 tsp. black pepper
2 1/2 C. crushed corn flakes
1/2 C. melted butter

Butter 9 by 13 inch pan. Place half of the bread cubes in pan. Place half of the cheese on top of the bread. Now place ham, onion, and green pepper on cheese. Place remaining bread cubes and cheese on top.

Combine half and half, the seasonings and eggs. Pour over all.

Mix corn flakes with butter. Place on top. Refrigerate overnight and bake 1 hour at 350 degrees. Let set 5 minutes before serving.

“Prayer is the key to the day and the lock at night.”