

# CopyCat Cracker Barrel Ham and Egg Casserole

## Ingredients

$\frac{1}{3}$  cup diced lean ham country cured is best

1 slice sourdough bread (remove crust and cut to fit the bottom of casserole dish)

5 beaten eggs you want 1 cup of eggs

$\frac{1}{4}$  cup evaporated milk

$\frac{1}{4}$  teaspoon salt

$\frac{1}{4}$  teaspoon ground black pepper

$\frac{1}{2}$  cup shredded mild cheddar cheese

## Directions

Preheat oven to 350 degrees.

Spray a casserole dish with a non-stick spray and place sourdough bread on the bottom of the casserole dish.

Beat eggs in a medium bowl. Add salt, pepper, and evaporated milk to the eggs and mix thoroughly. Pour the egg mixture over the bread.

Sprinkle diced ham and shredded cheese over the egg mixture and cover with plastic wrap or a lid.

Place the casserole in the refrigerator overnight or at least five hours.

Bake for 20 to 22 minutes, depending on the depth of the casserole dish. You will know this is completely done when you shake the dish slightly and the eggs do not wiggle.