

Easter Brunch Bake

- 2 cups grated Cheddar Cheese
- 12 eggs, slightly beaten
- 2/3 cup milk
- 2 cups diced ham
- 2 cups grated Colby Jack Cheese



Spray a 9 X 13 pan with cooking spray. Put ingredients in pan in this order – Cheddar Cheese, eggs mixed with milk, ham and then Colby Jack Cheese. Bake at 350 for 45-55 minutes.
(I like to add mushrooms and peppers with the ham layer.)

Granola Fruit Salad

1st layer:

Fresh fruit (use whatever kinds you like)

The amount will vary according to the dish you are using. I would suggest enough to make a nice layer.

2nd layer - Mix together:

8 oz. cream cheese

2 tablespoons lemon juice

½ cup brown sugar

3rd layer - Mix together:

½ cup melted butter

2 cups oatmeal

½ cup brown sugar

Put the ingredients in a glass bowl (I use a trifle bowl so the layers are right on top of each other) starting with the fresh fruit layer. Refrigerate until ready to serve.