

## **Swiss Cheese Strata\***

### **Advent Brunch Recipe #1 (Serves 8-10)**

#### **IMPORTANT:**

- Assemble strata on the day before Advent Brunch/Serving.
- Bake strata on the day of Advent Brunch/Serving (55 min.)
- Bring to church warm.

#### **Ingredients:**

- 20 slices of soft bread (crust removed)
- 10 oz grated Swiss cheese
- 6 to 8 slices Swiss cheese
- 6 eggs beaten
- 3 ½ cups milk
- ½ tsp. salt
- ½ tsp. dry mustard
- 1/8 cup butter (melted)

\* Variation Ideas: Changes swiss to cheddar cheese, Add 3 cups of something (ham strips, sausage, chopped broccoli or red and green peppers or other vegetables.) Be creative! The additions are placed over the first layer of bread.

#### **Directions for the day/night before serving:**

1. Place half of the bread into the bottom of a well-greased 9x13 pan.
2. Top with the grated cheese.
3. Place the remaining bread on top.
4. In a large bowl combine the eggs, milk, salt and mustard and pour over the bread.
5. Top with slices of cheese and brush with melted butter.

#### **Directions for Advent Sunday:**

Bake **AT HOME** uncovered at 325 degrees for 55 minutes. Put into warming oven upon arrival at church.

**Thank you!!!**

## **Baked French Toast – Kid-Friendly Version**

### **Advent Brunch Recipe (Serves 10 – 12)**

#### **IMPORTANT:**

- Assemble French Toast on the day before Advent Brunch/Serving.
- Bake French Toast on the day of Advent Brunch/Serving (50-60 min.)
- Bring to church warm with small bottle of maple syrup.

#### **Ingredients:**

- 6 large eggs beaten
- 3 cups whole milk
- ¼ cup unsalted butter or margarine, melted
- 1/3 cup firmly packed brown sugar
- 1 teaspoon finely grated lemon rind
- ¼ teaspoon each ground nutmeg and cinnamon
- 28 slices French bread (each about ¾ inch thick – about 1 ½ loaves)
- 2 tablespoons confectioners' sugar.

#### **Directions for the day/night before serving:**

1. In a large bowl beat the eggs, milk, butter, sugar, lemon rind, nutmeg and cinnamon.
2. Pour half the mixture into 2 buttered 17" x 11 ½" x 3" roasting pans.
3. Lay the bread slices on top in a single layer, pressing them as close together as possible.
4. Pour the remaining milk mixture over all and cover with aluminum foil.
5. Refrigerate for at least 2 hours or overnight.

#### **Directions for Advent Sunday – Cook at home**

1. Preheat oven to 350 degrees F.
  2. Bake uncovered until puffed and golden brown 50-60 minutes.
  3. Sprinkle with confectioners' sugar.
  4. Bring to church and put in oven on low.
- (Serve hot, accompanied by maple syrup, honey or slices of fresh fruit or yogurt)

**Thank you!!!**