

CHEESE SOUFFLÉ

Ingredients

2 jars Old English cheese spread
⅓ cup butter, room temp
12 slices white bread, crust removed
6 eggs, beaten
3 cups milk

Directions

1. Beat together Old English cheese spread and butter.
2. Spread on bread slices.
3. Put in 12x8-inch sprayed baking dish in two layers.
4. Beat together eggs and milk; pour over top of bread.
5. Refrigerate for 12 hours or overnight.
6. Put the 12x8-inch pan in a larger pan to bake with water around, approximately ½ inch or so deep.
7. Bake at 350 degrees for 1 hour.
8. Cut in squares.

Serves: 12

Source: personal