

Cheese Soufflé

16 cubed slices of day-old white bread without crust
1 pound grated sharp cheddar cheese
1 1/2 cups Swiss cheese, cubed
6 eggs
3 cups of milk
1/2 teaspoon salt
1/2 teaspoon pepper
1/2 teaspoon dry mustard
3 cups crushed corn flakes
1/2 cup butter, melted
[1 pound of sausage, cooked--an option for including in soufflé--see step below]

Spread 1/2 bread cubes in 9" X 13" pan

[For sausage option, spread cooked sausage over this first layer of bread cubes]

Cover with cheeses

Add rest of bread cubes

Mix eggs, milk, salt, pepper, and dry mustard and pour over bread and cheese

Refrigerate overnight

Before baking, sprinkle on crushed corn flakes and pour the melted butter over all of the ingredients

Bake at 375 degrees for 40-45 minutes

Let sit 10-15 minutes; this allows for easier serving