

## **Eggs Make Ahead Breakfast**

**1 dozen eggs**

**2 tablespoons butter**

**½ cup milk**

**1 cup plain yogurt (not vanilla) or sour cream**

**10 slices of bacon**

**1 cup shredded cheddar cheese**

**Melt the butter and scramble the eggs and milk until soft set. When the eggs have cooled slightly, add the yogurt or sour cream. Spread the egg mixture into a buttered 9-by-9-inch baking pan. Crumble cooked bacon over the eggs. Sprinkle shredded cheddar cheese over the top. Cover the pan with foil and refrigerate overnight.**

**In the morning, bake covered for 30 minutes at 325 degrees. Remove the foil and bake 5 to 10 minutes longer until the cheese is melted. This will keep well on a warming tray for one to two hours.**

**Serves 6 to 8**