

Baked Omelette

Cream sauce -

6 tbsp butter or hard margarine

$\frac{1}{2}$ cup flour

$\frac{1}{2}$ tsp salt

$\frac{1}{8}$ tsp pepper

$\frac{1}{2}$ cups milk

$\frac{1}{2}$ cups milk

6 large eggs

1 cup diced cooked ham

$\frac{1}{2}$ cup grated cheddar cheese

$\frac{1}{2}$ cup grated mozzarella cheese

Cream sauce -

Melt butter in pan, mix in flour, salt and pepper. Stir in the first amount of milk until it boils and thickens.

Whisk in the second amount of milk. Mixture can be refrigerated at this point until the next day.

Beat eggs in a small bowl and stir into the sauce.

Add the ham & cheese then pour into a greased 8 x 8 inch pan. Bake at 350° F (175° C) for about $\frac{1}{2}$ hours. An inserted knife should come out clean. Let stand 10 mins before cutting.

Serves 9

You can also bake this dish fully, allow to cool, then refrigerate and reheat thoroughly the next day.