



V's DIVINE

Baked Sausage, Egg, & Cheese Toast

Ingredients

- 8 large eggs
- 1/4 c apple juice
- 1 1/2 cups milk (unsweetened, if you are using a milk substitute)
- pinch ground nutmeg
- 1 loaf sourdough bread, cut into 1-inch cubes
- 7oz shredded cheddar
- 2 oz shredded parmesan
- 3 oz crumbled feta
- salt & pepper to taste
- 12 oz precooked chicken sausage, partially thawed

Directions

- Preheat oven to 375° F.
 - In a large mixing bowl, whisk together the eggs, milk, apple juice, and nutmeg.
 - Stir in bread cubes, cheeses, salt, pepper and sausage.
 - Stir until well coated.
 - Bake for 30 minutes with foil over the top.
 - Continue to bake, uncovered, until the eggs are set and the bread is golden brown, about 15-20 more minutes.
 - Cool slightly and serve with hot sauce or maple syrup!
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