



Eggs Florentine

from The School House Bed + Breakfast in Historic Rocheport, MO

Ingredients:

<u>Single</u>	<u>Double</u>	<u>Triple</u>	
6	12	18	eggs
12	24	36	ounces cottage cheese
8	16	24	tablespoons melted unsalted butter
8	16	24	ounces cream cheese - softened
8	16	24	ounces sour cream
2	4	6	tablespoons flour
1/2	1	1	teaspoons white pepper
2	4	6	cups Monterey Jack or Mozzarella cheese - shredded
2	4	6	cups fresh spinach - chopped (can substitute asparagus)
1	2	3	cups fresh mushrooms - quartered

Directions:

Mix the first 6 ingredients well. Wash the spinach well and chop coarsely. You may prefer to leave the leaves whole if they are small. Clean and quarter mushrooms. Fold the cheese, spinach and mushrooms into the egg mixture.

Single: Pour into one ungreased 13X9 glass baking dish.

Double: Pour into two ungreased 13X9 glass baking dish.

Triple: Pour into two ungreased 15X10 glass baking dish for 18 servings. Add a small 6X10 baking dish for 22 servings.

Bake at 350F for 30-40 minutes until a knife inserted in the middle comes out clean.

Optional: Sprinkle with freshly grated Parmesan cheese just before serving. Serve hot.

Note: This can be mixed a day ahead and refrigerated until baking.

Servings: Single-6, Double-12, Triple-18 to 22

Preparation Time: 15 minutes

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www.schoolhousebb.com