

Egg Baguette Bake by Lynn's Recipes



Lynn demonstrates a great Egg Baguette Bake that would be suitable for breakfast, brunch or even dinner with a salad. This recipe is from Better Homes and Gardens.

Ingredients:

- 2 - 1 pound Italian or French baguettes (unsliced) (14" x 4")
- 8 ounces sweet or mild Italian sausage
- 1 medium red or yellow sweet pepper, chopped (3/4 cup)
- 1/2 cup sliced green onions (4)
- 10 eggs, lightly beaten
- 2/3 cup whipping cream, half and half or light cream
- 1/4 cup snipped fresh basil
- 1/2 teaspoon salt
- 1-1/2 cups shredded fontina, mozzarella, or provolone cheese (6 ounces)

Preheat oven to 350°. Line a 15x10x1" baking pan with parchment paper. Using a serrated knife, cut a wedge into the top of each loaf cutting to about 1" from each long side. Use a spoon or your fingers to carefully remove the inside of each loaf, leaving about 3/4" shell. Arrange bread shells on the prepared baking pan.

Remove casings from sausage if present. In a large skillet, crumble and cook sausage with sweet peppers about 8 minutes or until sausage is cooked and peppers are just tender, stirring in the green onions the last minute of cooking. Remove from heat; drain off fat.

In a large bowl combine eggs, whipping cream, basil, and salt. Stir in sausage mixture and 1 cup of the cheese.

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Carefully pour egg mixture into bread shells. Sprinkle with the remaining 1/2 cup cheese. Bake, uncovered for 35-40 minutes or until eggs are set (160° F).

Let stand for 5 minutes. Using a serrated knife, carefully cut loaves into slices.

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