

Oven Scrambled Eggs

1/2 cup butter or margine melted
24 eggs
2 teaspoons salt
2 1/2 cups milk
3/4 cups cream cheese or laughing cow cheese

Preheat the oven to 350 degrees F
Pour melted butter into glass baking dish

In large bowl, whisk together eggs and salt until well blended.
Gradually whisk in milk and soften cream cheese
Pour egg mixture into the baking dish

Bake uncovered to 10 minutes
Then Stir
Bake an additional 10-15 minutes or until eggs are set.
Service immediately

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Source: Joyce Williams