



Eggs Mornay

Ingredients Needed for Eggs Mornay

- 1 package Aunt Millie's 100% Whole Wheat English Muffins
- 8 hard-boiled eggs, peeled and sliced
- 4 tablespoons salted butter
- $\frac{3}{4}$ cup all-purpose flour
- $1\frac{1}{2}$ cups 1% Milk
- $\frac{1}{2}$ cup heavy cream
- $\frac{3}{4}$ cup shredded Swiss cheese
- $\frac{1}{3}$ cup shredded Parmesan cheese
- Salt and pepper, to taste



Directions | Yield: 12 servings of Eggs Mornay

1. Preheat the oven to 400°F.
2. Lay eggs in the bottom of a greased baking dish.
3. In a medium saucepan, melt butter and blend in the flour. Cook and stir for 2 minutes.
4. Gradually whisk in the milk and cream, stirring constantly until thick and bubbly.
5. Add Swiss cheese and stir until melted. Add salt and pepper to taste.
6. Pour cheese mixture over eggs, top with Parmesan cheese, and bake for 20 minutes.
7. Meanwhile, toast each English muffin half in a toaster. Spread with a small amount of butter while warm.
8. Remove eggs from the oven, and top each English muffin with the desired amount of egg mixture.
9. Serve and enjoy your Eggs Mornay!

