**Ingredients**

- 12 slices coarse-grained white bread, crust removed
- 6 slices thin American cheese
- 6 slices thin Virginia ham
- 6 slices thin Swiss cheese
- 4 eggs, slightly beaten
- 1/2 teaspoon dry mustard
- 2 cups milk
- 1/3 cup butter or margarine, melted
- 2/3 cup corn flakes cereal, crushed

Grease a 9 x 13 x 2-inch *Pyrex* (glass) baking dish. Arrange 4 slices of bread at corners of the dish and 4 half slices of bread in middle of dish. Top bread with American cheese, then ham, then Swiss, and cover with remaining bread, in the same arrangement as the bottom slices. Beat eggs and dry mustard, mixing well, and combine with milk. Pour over sandwiches. Cover and refrigerate overnight.
Before baking, pour melted butter evenly over casserole, and sprinkle with corn flake crumbs. Bake in 350-degree oven for 55 to 60 minutes or until slightly brown and puffed. Cut into four servings and serve at once. Present with garnish of melons and/or cluster of grapes.

Serves: 4

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