

Ham Florentine Easter Casserole

This Easter brunch idea features ham, Swiss cheese, spinach and onion in an egg-milk mixture, and is cut into squares after baking.

Ingredients:

- 2/3 cup all purpose flour
- 1 teaspoon baking powder
- 1/2 teaspoon salt
- 1/2 teaspoon black pepper
- 1/4 teaspoon grated nutmeg
- 2 eggs, beaten
- 1 cup milk
- 1/2 cup butter, melted
- 1 10 oz package frozen chopped spinach, thawed and well drained
- 1 onion, chopped
- 2 cups grated Swiss cheese
- 1 cup cooked ham, cubed

Directions:

Preheat oven to 375 degrees. Lightly grease a 9x13" baking dish. In a large bowl, mix flour, salt, pepper, baking powder and nutmeg. Combine eggs, milk and butter; add to flour mixture, beating with whisk until smooth. Mix in spinach, onion, Swiss cheese and ham. Pour into prepared baking dish and bake for 30-35 minutes, or until a toothpick comes out clean. Cool about 5 minutes before serving.

Number of Servings: 6