

## Dave's Make Ahead Brunch Bake

An easy make ahead dish so you can enjoy time with brunch guests while the aroma of this dish fills the air!

### Ingredients:

2 Tbsp of butter, divided  
1/2 cup diced onion  
1 cup (total) of diced green and red bell pepper  
1/2 cup cubed ham  
6 eggs  
1 cup milk  
1/2 tsp salt  
1/4 tsp red pepper flakes (if desired)  
4 slices gluten-free bread cut into 1/2 inch cubes (or your bread of choice)  
3/4 cup (3 oz) shredded cheddar cheese, divided



### Cooking Instructions:

1. Grease a 9 inch glass baking dish with 1 tbsp of butter.
2. Melt remaining tbsp of butter in large nonstick skillet over medium heat. Add onion and bell peppers; cook and stir 3 minutes; Add ham; cook and stir 2 minutes. Remove from heat.
3. Beat eggs, milk, salt and red pepper flakes in large bowl. Add bread cubes, ham mixture and 1/2 cup of cheese; mix well. Pour into prepared dish. Cover and refrigerate 8 hours or overnight.
4. Preheat oven to 350 degrees F. Sprinkle egg mixture with remaining 1/4 cup cheese. Bake 45 minutes to 1 hour or until knife inserted into center comes out clean.

Makes 4 servings.

## Quick and Easy Microwave Fudge

This easy recipe can be adapted to suit your taste in chocolate (think white chocolate, peanut butter or a combo), add in more or leave out the nuts - whatever you like!

### Ingredients:

3 cups of chocolate chips  
dash of salt  
1/2 tsp vanilla  
1 can sweetened condensed milk  
1/2 cup of chopped nuts of your choice if desired (try walnuts or pumpkin seeds)



### Cooking Instructions:

1. Mix first four ingredients together in a glass bowl and microwave for 90 seconds at 50% power. You may need to microwave a bit longer depending on your microwave, just do additional short 30 seconds at a time at 50% power until chips are melted.
2. When the mixture is melted, mix thoroughly, and fold in nuts of your choice.
3. Pour into a 9x9 glass pan and refrigerate.
4. Score the fudge just as it begins to harden so it is easier to cut when completely set.

Your holiday brunch guests will appreciate this dessert or you could even wrap it up for a small take home gift!