



RWC Cheesy Baked Eggs

MAKES: 4 servings

TIMING: 45 minutes

INGREDIENTS:

- 8 large eggs
- 4 oz Mascarpone
- 6 oz Keystone, grated
- 1 ½ tbsp salt
- 1 tbsp black pepper
- 2 tbsp flour

DIRECTIONS:

1. Preheat your oven to 375°.
2. In a large mixing bowl, whisk together the Keystone, Mascarpone and flour. Add eggs and whisk until smooth. Season with Salt and pepper and place in an oiled 11 x 7 x 2 baking dish.
3. Bake for 35 minutes.
4. Remove from the pan and let rest for 5 minutes. Garnish with some herbs and enjoy!

