MJ’s Egg Casserole

[**JULIA MOSKIN**](https://cooking.nytimes.com/32139893-julia-moskin/my-recipes)

* **YIELD**8 to 10 servings

INGREDIENTS

* **4** **tablespoons butter, plus extra for buttering pan**
* **¼** **cup unbleached all-purpose flour**
* **1** **cup cream**
* **1** **cup milk**
* **2** **cups shredded sharp Cheddar, lightly packed**
* **¼** **cup chopped fresh flat-leaf parsley**
* **¼** **teaspoon dried marjoram**
* **¼** **teaspoon dried thyme**
* **⅛** **teaspoon garlic powder**
* **Pinch cayenne**
* **18** **hard boiled eggs, peeled and thinly sliced**
* **1** **pound bacon, cooked, drained of fat and crumbled**
* **Toast, for serving**

Nutritional Information

PREPARATION

1. Heat the oven to 350 degrees and butter a 9-by-13-inch baking dish
2. In a saucepan, melt the butter over medium heat until it foams. Whisk in the flour until smooth. Lower the heat and slowly pour in the cream and milk. Heat until steaming, whisking often. Add the cheese and whisk until melted. Add the parsley, marjoram, thyme, garlic powder and cayenne
3. In the prepared dish, make layers of egg slices, bacon and sauce, ending with sauce. Cover and bake 40 minutes. (To make ahead, refrigerate covered casserole overnight. Remove from the refrigerator 1 hour before baking, and add 20 minutes to baking time.) Let rest 5 to 10 minutes before serving with hot toast.