

Betty Crocker's Cheese Sandwich Casserole: Retro Comfort

There's something wonderfully nostalgic about digging into a dish from a bygone era, and



OVEN
350°F

TIME
10-15 min

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INGREDIENTS

8 slices white bread (day-old or slightly stale is best)
4 tablespoons unsalted butter, softened (for spreading)
8 slices American cheese (or mild cheddar, colby)
3 large eggs
2 cups milk (whole or 2%)
1/2 teaspoon salt
1/4 teaspoon black pepper
1/4 teaspoon dry mustard (optional, for a subtle tang)
Pinch of paprika (for garnish, optional)

DIRECTIONS

1. Let's bake some delicious comfort!
2. Prep and : Preheat: Preheat your oven to 350°F (175°C). Lightly grease a 9x13 inch baking dish.
3. Prepare : Sandwiches: Butter one side of each slice of bread. Place 1 slice of cheese on the unbuttered side of 4 bread slices, then top with the remaining 4 bread slices (buttered side out), creating 4 cheese sandwiches.
4. Arrange in : Dish: Cut each sandwich in half diagonally, forming two triangles. Arrange the sandwich halves in a single layer in the prepared baking dish, overlapping them slightly if necessary.
5. Make the : Custard: In a medium bowl, whisk together the eggs, milk, salt, black pepper, and optional dry mustard until well combined.
6. Pour and : Soak: Carefully pour the egg and milk mixture evenly over the bread and cheese in the baking dish. Gently press down on the bread with a spatula to ensure all slices are soaked. Let stand for 10-15 minutes to allow the bread to absorb the liquid.
7. Bake: Sprinkle with a pinch of paprika if desired. Bake for 30-40 minutes, or until the casserole is puffed, golden brown on top, and a knife inserted into the center comes out clean (no liquid egg mixture).
8. Rest and : Serve: Remove from the oven and let rest for 5-10 minutes before serving. This allows the casserole to set slightly, making it easier to serve. Serve warm.

SWAPS & NOTES

Bread : While white bread is traditional, you can use brioche, challah, or even a denser white sandwich bread.

Day-old or slightly stale bread works best as it absorbs the custard mixture without becoming too soggy.

Cheese : American cheese melts incredibly smoothly and is classic for this recipe.

However, you can use mild cheddar, Colby, or a blend of your favorite melting cheeses like Monterey Jack.

TIPS FOR SUCCESS

Stale Bread : Using day-old or slightly stale bread is key!

Fresh bread can become too soggy when soaked in the custard.

If your bread is very fresh, you can lightly toast it in a dry pan or toaster before buttering.

Soak Time : Don't skip the soaking step.

More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/betty-crockers-cheese-sandwich-casserole-retro-comfort/>