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## Florentine Eggs Benedict Bake with Mock Hollandaise Sauce

(Serves 12)



### EGG BAKE

- ¼ pound unsalted butter
- ¼ cup bread crumbs
- 4 whole English muffins – cubed into ½” squares
- 6 ounces Canadian bacon
- 10 ounces fresh spinach
- 18 large whole eggs
- Salt and pepper to taste
- Paprika

### MOCK HOLLANDIASE SAUCE

- ½ pound unsalted butter
- 1 cup real mayonnaise
- Juice of 1 small lemon
- ½ teaspoon ground mustard seed
- Dash of cayenne pepper
- Salt and pepper to taste

12 slices Fresh melon - optional

Grease sides and bottom of 9 x 12 casserole pan with butter, in a small sauce pan, melt the remaining part of the stick. Dust the pan with an even layer of bread crumbs, shaking out any extra. Line the bottom of the pan with the cubed English muffins, and drizzle the melted butter over.

Dice the Canadian bacon, and chop the spinach into small pieces. Saute over medium heat until the spinach is wilted. Set aside to cool.

In a large mixing bowl, whisk the eggs. Fold in cooled spinach, bacon mix, salt and pepper, pour over the muffins. Cover and refrigerate overnight.

Preheat oven to 350°. Bake uncovered for 45 minutes, or until toothpick inserted in the center comes out clean. Let stand until no longer bubbling, 10 – 15 minutes.

Prepare the sauce by melting ½ pound butter in a medium sauce pan add mustard, cayenne, salt and pepper, lemon juice and mayonnaise. Whisk until creamy.

Cut egg bake in to 12 servings. Drizzle each with sauce and garnish with paprika. Serve with fresh melon on the side, optional.