

# Make Ahead Scrambled Eggs

## Ingredients

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16 eggs  
1/2 c heavy cream  
2 tbsp butter  
1 c sour cream  
1 c shredded cheddar cheese  
1/8 tsp white pepper  
1/2 tsp salt  
0 fresh herbs to taste

## Instructions

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<p>Beat eggs with cream, salt and pepper in a large bowl. Melt butter in large skillet over medium heat. Pour egg mixture into skillet and cook, stirring frequently, until eggs are scrambled and just set, but still very moist.</p>  
<p>Remove pan from heat and stir in sour cream. Spread eggs into a greased 9x13 glass baking dish. Sprinkle with cheese. Cover tightly and refrigerate overnight.</p>  
<p>When ready to eat, preheat oven to 350 degrees. Add any fresh herbs if desired and stir gently, then bake for 20 to 30 minutes or until cheese is melted and eggs are hot.</p>