

### **Breakfast Muffins**

6 slices bread

5 Eggs

3 TBL butter

6 slices bacon (or sausage)

salt & pepper

6 TBL heavy cream

6 TBL shredded cheese

Preheat oven to 350. Cook bacon until done. Set on paper towels to drain excess grease. Chop, when cooled, into small bites. Take your bread and using a biscuit cutter make six rounds out of bread. Melt the butter. Brush melted butter on both sides of the bread rounds. Place bread in muffin pans making them fit the form. Bake bread in 350 oven for aprox 5 min or until brown. Meanwhile crack the five eggs in a measuring cup. Beat with a fork until fluffy. Add salt & pepper to taste. Add chopped bacon evenly among the bread shells. Pour egg mixture on top of bacon. Add 1 TBL heavy cream per muffin. Top each with 1 TBL shredded cheese. Bake aprox 15 min or until egg is done & golden brown.