



## Hearty egg-bacon muffins

amount	ingredients
6 pieces	Toast bread
6 pieces	bacon
6 pieces	eggs
Ca.40 gr	Gouda or other melting chees
1 EL	butter
	fresh chives
	Salt and pepper
	muffin form
	rollin pin
	circle cutter

### Preparation:

1. Apron around, preheat the oven to about 175C. Gradually roll out the slices of toast with a rolling pin and cut out suitable circles for muffin shape. (You can make French toast from the rest of the toast later on.) Brush with some liquid butter and flatten into the muffin tin.
2. Place the bacon nicely round in the muffin molds to create a hollow.  
(Who wants to can sauté the bacon in a pan, then it is still much crisper)  
Put in a little cream cheese. Je 1 Ei aufschlagen und in die mit Speck ausgelegten Mulden geben.
3. Whip 1 egg and place in the bacon-lined wells.  
Bake in the oven for about 10 max 15 minutes  
(keep taking a look in the oven - every oven works differently).
4. At the end, shortly from serving cut the chives into small rolls and garnish the finished egg bacon muffins with it.  
Season with pepper and salt and serve warm - that's the best way to taste it.

***Have fun to make it !***



## Lucina's tips:



A wonderful fast and tasty breakfast.  
Is also perfect for preparing with children.



*I wish good luck and buon appetit! !!*

*Your Lucina Cucina*