

Bacon and Egg Muffins

Ingredients

- 2 cups all-purpose flour
- 3/4 teaspoon salt
- 2 teaspoons baking powder
- 1 tablespoon sugar
- 1/2 pound thick-cut bacon, cooked crisp and finely chopped
- 1/4 cup chopped fresh chives
- 1/2 cup grated parmesan cheese
- 1 cup whole milk
- 7 large eggs
- 5 tablespoons unsalted butter, melted

Preparation

Preheat the oven to 375 degrees. Grease 6 jumbo muffin tins (or 1-cup ramekins) with non-stick spray and set aside.

Whisk the flour, salt, baking powder, sugar, bacon, chives and cheese in a large bowl. Combine the milk and one egg in a small bowl, and add to the dry ingredients, along with the melted butter. Fold the ingredients together gently until no dry spots remain.

Spoon about 1/4 cup batter into each of the muffin tins. Using a soft spatula, spread the batter up the sides of the tins a bit, leaving a depression in the middle of the batter. Crack an egg into the center of each cup, and divide the remaining batter between the cups, making sure you cover the yolk. *It's easiest if you work with small dollops of batter. If you cover the yolk, it will spread out when it bakes.*

Bake the muffins for 20 to 25 minutes, until the visible egg white is set and the muffins are just barely beginning to crack. (They won't be very brown.) Cool 5 minutes, then run a small knife around the edges of each muffin to release. Serve hot.

Makes 6 muffins.