

# BREAKFAST TOAST CUPS



Report this ad

 MEDIAVINE

Our **ingredients** are simple:

- 6 slices- Bread of your choice
- Large handful of spinach
- 1/4 cup cheese
- 6 Eggs
- 6 Slices of Bacon, cooked
- Salt & Peppa to taste
- 2 tablespoons of butter OR butter cooking spray

## **Directions:**

- 1) Preheat your oven to 180C. Lightly butter/ spray 6 cups of a muffin tin.
- 2) Roll out your slices of bread with a rolling pin to make them rather thin.
- 3) Cut out circles from the corner of each piece of bread. Save the scraps of bread as you'll need them to fill in a few holes in your toast cups.
- 4) Cut the circles in half and lightly butter/ spray each piece.
- 5) Place a small scrap of bread in each muffin tin to cover about 2/3 of the bottom
- 6) Place 2 circle halves of bread into each cup and position them so that there are minimal holes.
- 7) Next, load in your remaining ingredients with the egg going in last. I put 3-4 leaves of spinach at the very bottom with a layer of cheese on top of that. Position the bacon where you want it and crack one egg over each muffin tin.
- 8) Bake in the oven until the egg whites have set and are thoroughly white, roughly 15 minutes.
- 9) Once out of the oven, sprinkle with a bit of salt and pepper. Serve immediately and ENJOY!

