



Bacon amp Egg Biscuit Cups

Jacob · 29/09/2024



Prep Time

28 mins

Difficult

Medium

Servings

12

Description

Eggs bacon and cheese are baked in a biscuit cup for a delicious breakfast lunch or dinner

Ingredients

- - 6 slices bacon - 1 (16.3 ounce) can refrigerated biscuit dough - 6 eggs - ½ cup Borden® Cheddar and Monterey Jack Shreds - 3 tablespoons Borden® Cheddar and Monterey Jack Shreds
- for topping

Instructions

1. Preheat oven to 350 degrees F (175 degrees C). Place bacon in a large skillet and cook over medium-high heat
2. turning occasionally
3. until evenly browned
4. about 10 minutes. Drain bacon slices on paper towels. Crumble or chop into small pieces. Separate 6 biscuits into 2 rounds each. Press rounds into 12 cups of a muffin tin
5. pressing up sides to form biscuit dough cups. Mix eggs
6. bacon pieces
7. and 1/2 cup shredded cheese together in a bowl. Fill muffin pan biscuits with egg mixture about 3/4 full. Sprinkle remaining 3 tablespoons cheese on top. Bake in preheated oven until egg mixture is set
8. 18 to 22 minutes. Let cool 5 minutes before serving. Recipe Tip Don't overfill the muffin cups or the egg mixture will spill over. Place foil under the muffin pan when baking for easier cleanup.