THE J.M. SMUCKER Co

Bacon and Egg Breakfast Muffins

Prep Time	Cook Time	Serves	Difficulty
15 mins	N/A	12	N/A

Ingredients

- 2 cups (500 mL) **Robin Hood®** Original All Purpose Flour

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- 1/3 cup (75 mL) granulated sugar
- 1 tbsp (15 mL) baking powder
- 1/2 tsp (2 mL) salt
- pinch cayenne pepper
- 1 cup (250 mL) shredded Gouda cheese, divided
- 4 strips cooked bacon, crumbled
- 1/4 cup (60 mL) chopped fresh chives
- 1 cup (250 mL) **Carnation®** 2% Evaporated Partly Skimmed Milk
- 1/3 cup (75 mL) butter, melted
- 1 egg, lightly beaten
- 6 hard boiled eggs, halved crosswise

Directions

Step 1:

Preheat oven to 375°F (190°F). Line 12 muffin cups with paper liners. In large bowl, whisk together flour, sugar, baking powder, salt and cayenne pepper. Stir in 3/4 cup (175 mL) cheese, bacon and chives.

Step 2:

In separate bowl, whisk together milk, melted butter and egg; stir into flour mixture just until combined. Spoon batter evenly into muffin cups. Nestle half an egg, cut side up, into each muffin cup. Sprinkle with remaining cheese.

Only fill your muffin cups 2/3 of the way. This will give them space to rise. If you have one, use a wire release ice cream scoop. It will help you portion the batter evenly and give your muffins a rounded top.

Step 3:

Bake for 18 to 20 minutes or until tester inserted into centre of muffin comes out clean and tops are golden.

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