

## EGG POINTER

EGGS FOR EVERYONE,  
ALL AT ONCE

We're crazy about this simple baking method, also known as shirring. It works with whatever number of eggs you need—one, six, or more. A dozen fit neatly in a 12-cup muffin pan. If you are doing just a few, it's a good idea to space them out in the pan for even cooking. You can also make this in individual ramekins set on a baking sheet. If some of your guests prefer scrambled or over-medium eggs, just beat the eggs or break the yolks before adding them to the cups. Oh, and don't freak. That's melted cheese on top—not yolk.

SUBMITTED BY  
Spokes  
PREP 5 min  
COOK 20 min  
READY IN 25 min  
SERVES 6  
RATING  
★★★★★  
253 reviews

## Individual Baked Eggs

[armagazine.com/individual-baked-eggs](http://armagazine.com/individual-baked-eggs)

*"A very easy idea with a minimum of fuss or muss for any number of people. It's great not having splatters all over and being able to do 12 or more eggs at one time."* —SPOKES

- 6 slices bacon
- 2 tablespoons melted butter (or bacon drippings)
- 6 eggs
- 6 (1½-inch-square, ½-ounce) slices cheddar cheese

- 1 Preheat oven to 350°F. Lightly grease cups of a 6-cup muffin pan.
- 2 Cook bacon in a large, deep skillet over medium heat, turning occasionally, until beginning to brown but still flexible, 7 to 8 minutes.

- 3 Line sides of each cup of prepared muffin pan with 1 slice of bacon. Spoon 1 teaspoon butter into each cup. Crack an egg into each cup. **[From our kitchen:** To avoid getting any shell in your cup, it's a good idea to crack the egg into a small bowl first.]

- 4 Bake until desired egg doneness, 10 to 15 minutes. **[From our kitchen:** We baked large eggs for 9 to 10 minutes and got pleasantly runny yolks.] Top each egg with 1 slice cheese. Continue baking until cheese is melted, about 1 minute more. Run a knife around edges of each cup to loosen; lift out of pan with a small spatula.

PER 1-EGG SERVING 174 CAL; 14.3g FAT (6.6g SAT); 10.7g PRO; 0.6g CARB; 0g FIBER; 305mg SODIUM; 237mg CHOL



Blipp it, watch it, bake it! (See page 2 for blipp details.) Or go to [armagazine.com/individual-baked-eggs-video](http://armagazine.com/individual-baked-eggs-video)

## YOU SAID

*"Egg-cellent! This worked out great this morning, as I had nine hungry kiddies (three of my own, plus four nieces and two nephews) to feed. I alternated scrambled and sunny-side up, and plopped them out onto English muffins, and the kids were all impressed: 'Aunt Mick is the bomb!' I left one tin in the oven a little longer and got a hard yolk (like hard-boiled). Mmmmm. Thanks for the easy recipe and saving me from being a short-order cook! —I'M NUTS TOO*

*For a lazy-morning breakfast, I sprayed butter-flavored cooking spray into two glass ramekins, placed two slices precooked bacon and an egg in each, and microwaved them for 30 seconds. I topped each with American cheese, microwaved 5 more seconds, and served them on warm, buttered English muffins. Yum! —CAROL HAMMOND*