

## Egg Muffin



### Ingredients:

3 - eggs, beaten

2 - tablespoons water

3 - tablespoons real crumbled bacon bits

2 - Pillsbury™ frozen buttermilk or southern style biscuits (from 25-oz bag)

¼ - cup shredded Mexican cheese blend or shredded Cheddar cheese (1 oz)

Freshly ground black pepper

Salsa - *if desired*

### Steps:

1. Heat oven to 375°F. Spray 2 (10-oz) custard cups or soufflé dishes with cooking spray. In small bowl, beat eggs and water; set aside.

2. In each cup, place 1 tablespoon bacon bits; top with 1 frozen biscuit, 2 tablespoons cheese and half of the egg mixture. Sprinkle with pepper. Place custard cups on cookie sheet with sides.

3. Bake 24 to 27 minutes or until biscuits are golden brown. Sprinkle with remaining bacon. Serve immediately with salsa.