

INGREDIENTS

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| 3 tbs. unsalted butter, melted | 6 large eggs |
| 6 slices of bread | salt |
| 6 slices of bacon | black pepper |

DIRECTIONS

- 1 Preheat oven to 375° F.**
- 2 Lightly butter 6 standard muffin cups.**
- 3 With a rolling pin, flatten bread slices slightly and, with a 4 1/4-inch cookie cutter, cut into 6 rounds. Cut each round in half, then press 2 halves into each muffin cup, overlapping slightly and making sure bread comes up to edge of cup. Use extra bread to patch any gaps. Brush bread with remaining butter.**
- 4 In a large skillet, cook bacon over medium, until almost crisp, 4 minutes, flipping once. (It will continue to cook in the oven.)**
- 5 Lay 1 bacon slice in each bread cup and crack an egg over each. Season with salt and pepper.**
- 6 Bake until egg whites are just set, 20 to 25 minutes. Run a small knife around cups to loosen toasts. Serve immediately.**