

# Bacon and Egg Breakfast Muffins

Serves 4

## Ingredients

### Flavorings

- 5 ounces cooked bacon, chopped
- 1 cup green onion, finely sliced
- 1 cup cheddar cheese, shredded

### Dry Ingredients

- 1 ½ cups all-purpose flour
- 2 teaspoons baking powder
- ¾ teaspoon baking soda

### Wet Ingredients

- ⅔ cup milk
- ½ teaspoon white vinegar
- ½ teaspoon salt
- ⅔ cup sour cream or plain yogurt
- 3 tablespoons avocado oil
- 1 egg

### Muffins

- 4 eggs
- 2 tablespoons melted butter



## Steps

1. Preheat oven to 350°F. Brush four Texas-sized muffin tin holes with butter.
2. Place dry ingredients into a bowl and mix to combine.
3. Whisk wet ingredients in a separate bowl.
4. Pour wet ingredients into the dry ingredients and stir until just combined. Do not overmix!
5. Add green onion, bacon and cheese, and stir five times.
6. Place ¼ cup batter into each of the 4 muffin tin holes.
7. Use spoon to make a well in the batter, crack egg into each well.
8. Divide the remaining batter between each hole to cover the egg.
9. Brush the muffins with melted butter, then bake for 25 minutes or until golden brown.
10. Remove from oven and allow to cool for 5 minutes before turning out onto a cooling rack.
11. Enjoy!