

## JALAPENO POPPER EGG CUPS

### INGREDIENTS

12 strips Bacon

8 Large Eggs

115g Cheddar Cheese

85g Cream Cheese

4 medium Jalapeno Poppers

1/2 tsp Garlic Powder

1/2 tsp Onion Powder

To taste Salt & Pepper

### METHOD

Get all the ingredients ready. Measure out all cheese and grate as needed. Prep the jalapenos by seeding and chopping them. Save 1 jalapeno that you can cut into rings as a garnish for the top. Preheat oven to 190C.

Par-cook the bacon so it's semi crisp but still pliable. Save the bacon grease in the pan.

Using a hand mixer, mix together the eggs, cream cheese, chopped and seeded jalapeno peppers, leftover bacon grease, garlic powder, onion powder, and salt and pepper to taste.

Grease your muffin tin, then place the par-cooked bacon around the edges.

Pour the egg mixture into the wells of the muffin tin. Make sure you only go about half-way to 2/3 of the way up as they rise quite a lot.

Add the cheddar cheese on the top of the muffin, then a jalapeno. Cook at 190C for 20-25 minutes.

Once cooked, remove from the oven to let cool. They will slowly deflate and give you a great treat.