



Bread in a Cup Egg Muffin

A variation of [Pamela's Amazing Bread in a Minute](#) recipe, this one adds an egg, Canadian bacon and cheese for a delicious breakfast sandwich.

Ingredients

- 2 large eggs
- 1 tsp water
- 3 TBSP buttermilk
- 1/3 cup [Pamela's Bread Mix](#)
- 1 tsp baking powder
- 1 slice cheese of choice—cut to bread size
- 1 slice Canadian bacon or 1 slice cooked bacon, broken in half

Directions

MAKE THE [Bread in the Cup](#):

Use a 2 cup measuring cup or something of similar size; spray with non-stick spray. Mix well in the sprayed cup: one egg, water and buttermilk. When well mixed, add bread mix and baking powder, and stir well with a sprayed rubber spatula or fork. Clean sides of container with spatula & smooth the dough a bit.

Microwave on high for 85 seconds. Let cool a few minutes before removing bread. Cool on a rack before slicing. Cut 3 or 4 slices—1/2 to 3/4" thick. Toast slices, do not let them burn. If you have a toaster oven, use that to make the toast—the small size of the toast makes it a little tricky to remove from a regular toaster.

MAKE THE EGG

Spray a coffee cup and crack the other egg into it. Top with a pinch of salt and pepper. You will now make a poached egg in the microwave. For a soft yolk 30 to 40 seconds. For an egg cooked through or hard 50 to 60 seconds. Times will vary with cup size and microwave power. You may want to test one to get it perfect. Once cooked, run a butter knife around the edge, to loosen egg. Give it a little shake to make sure it is floating free in the cup.

ASSEMBLE THE SANDWICH

Toast the bread, while still warm lay your cheese on the toast, cover with warm cooked egg, top with warm bacon and another piece of toast.

Voila! You have a breakfast sandwich in a couple of minutes.

Chef's Note: Making this is easier if you make the Bread in a Cup the night before. When cool, put in a plastic bag and it will be ready the next day. It is so much easier to slice when a day old.

