



COPYCAT STARBUCKS EGG BITES

Ingredients:

5 large eggs
1 cup shredded swiss cheese
1 cup cottage cheese (use full fat
for Keto)
1/8 teaspoon salt
1/8 teaspoon pepper
2 strips no-sugar-added bacon,
cooked and crumbled



Instructions:

1. Preheat oven to 350. Spray 6 or more cups in a muffin tin generously with nonstick spray.
2. In a large bowl, whisk the eggs. Then whisk in the cheese, cottage cheese, salt, and pepper. Use a blender for a fluffier texture.
3. Pour the mixture into the muffin tins - filling each about 1/2 full leaving room for the egg to expand. Top with bacon bits.
4. Bake 30 minutes or until eggs are completely cooked. Remove from oven and serve.