

# Breakfast Muffins with Bacon and Cheese

**Calories:** 3.3 kcal

**Servings:** 12

**Time:** 0 Mins

## Ingredients

- 140.00 g Bacon (raw and chopped)
- 1.00 tsp Baking Powder
- 1.50 cups Cheddar Cheese (tasty or swiss can also be used)
- 30.00 g Coconut Flour
- 60.00 ml Cream (Thickened)
- 5.00 whole Eggs
- 1.00 tsp Onion Powder
- 0.50 tsp Sea Salt (to season)
- 5.00 g Spring Onion (to garnish)

## Instructions

1. Preheat the oven to 175°C (350°F). Line a muffin pan with paper cupcake liners (you can use squares of baking paper folded as well).
2. Combine the coconut flour and the baking powder in a small bowl. Then mix the rest of the ingredients in a large bowl until well combined. Once combined, add the coconut flour mixture to the large bowl with the rest of the ingredients and mix with a fork until the batter is smooth.
3. Scoop the batter into the cupcake liners (or baking paper), filling them three-quarters full. Bake for around 20 minutes, or until a toothpick inserted in the center of a muffin comes out almost dry. Remove from the oven, let cool slightly, and serve warm.
4. Freeze the leftovers.

## Equipment

- 12 paper cupcake liners or baking paper
- 12 cup muffin tray