

Eggs in a Cup

Do you have eggs and cups available? Okay good, you are all set.

- Servings - 3
- Prep time - 2 minutes
- Cook time - 12 to 20 minutes

Ingredients

- 3 to 6 eggs
- Favorite filler (cheese, onions, tomatoes, etc.)

Protocol

1. Take out your ramekins or small mugs and grease with olive oil or butter.
2. Lay a washcloth or dishtowel on the bottom of an oven safe pan. Place the ramekins in the pan (this will help keep them from sliding around).
3. Add to the cup your favorite "filler." We used diced heirloom tomatoes and Parmesan cheese.
4. Crack 1 or 2 eggs into each cup depending on the size of the cup. We cracked 2 since our ramekins are a bit bigger.
5. Pour boiling water into the pan until half of the cup is submerged in water. This helps to keep the cooking temperature consistent.
6. Set your oven to 375 and bake your eggs from 12 to 20 minutes until the eggs are white. Cooking time will vary depending on the size of the cup and the number of eggs in it.
7. Remove from the pan with a spatula, serve and enjoy!