

CopyCat McDonald's Egg McMuffins

Ingredients

4 tablespoons softened butter butter has divided uses
4 English Muffins
4 slices Canadian Bacon
4 eggs
1/2 cup water
4 slices American cheese

Directions

Split open English Muffins and place them into a toaster, toast the English Muffins.

In a non-stick skillet over medium heat, cook Candian bacon on both sides for about 1 to 2 minutes in two teaspoons of butter. The bacon should begin to just brown.

While the Canadian bacon is cooking, remove the English muffins from the toaster and spread softened butter on both halves.

Place the 1 slice of Canadian bacon on each English Muffin bottom.

Add about 1 tablespoon of butter to the same skillet where you cooked the bacon.

Place the quart-sized canning lids screw size up (or you can use an egg ring) into the skillet.

Spray the canning lid with non-stick spray. Crack an egg into each of the rings.

Break the yolk with a fork. Pour about 1/2 cup of water into

the skillet, and place a lid on top. Cook until the eggs are set, it should take about two minutes.

Gently remove the eggs from the rings, and place one egg on each piece of Canadian bacon.

Top each egg with one slice of American cheese, top cheese with the top of the English muffin.

Wrap each egg McMuffin with foil or parchment paper. Wait about 30 seconds before serving.