

# CopyCat Starbucks Egg Bites

## Ingredients

5 large eggs  
1 cup shredded Swiss cheese  
1 cup cottage cheese (use full fat for Keto)  
 $\frac{1}{8}$  teaspoon salt  
 $\frac{1}{8}$  teaspoon freshly ground black pepper  
2 strips no-sugar-added bacon, cooked and crumbled

## Directions

Preheat the oven to 350 degrees F. Spray 6 or more cups in a regular-sized muffin tin generously with nonstick spray.

In a large bowl, whisk the eggs. Then whisk in the cheese, cottage cheese, salt and pepper. Alternately (suggested from readers), you can combine the eggs and cottage cheese in the blender, and then stir in the cheese, salt and pepper.

Pour the mixture into the muffin tins- filling each about  $\frac{1}{2}$ -full to leave room for the egg to expand while baking. Top with bacon bits.

Bake 30 minutes, or until the eggs are completely cooked. Remove from the oven, take out of the tin and serve warm.