



Bread in a Cup Bacon and Eggs

A variation of [Pamela's Amazing Bread in a Minute](#) recipe, this one is nicknamed The Baconator!

Ingredients

- 4 or 5 slices thin bacon
- 2 large eggs
- 1 tsp water
- 3 TBSP buttermilk
- 1/3 cup [Pamela's Bread Mix](#)
- 1 tsp. baking powder

Directions

Use a large Latte cup or 2 cup bowl or measuring cup that has a rounded bottom.

Pre-cook bacon. Lay bacon in between double layers of paper towels on a microwave safe plate. Microwave bacon for 1-1/2 minutes, turn the paper towels and bacon over, so the bottom is facing up, and repeat the cooking process. The plate may be hot, so be careful. Cook bacon to desired doneness. If not quite crisp enough for you, microwave at 30 second intervals, until done, while still in paper towels. Make sure that bacon is not so crisp that it will not bend to form to the sides of the cup. Once bacon is cooked, set aside for later use.

Spray or grease Latte cup or bowl. Break bacon in half so it is easier to work with. Put bacon in bottom of sprayed cup. Then stack it up along the sides of the cup, two layers high; reserve two pieces to cover the top of the bread with. Once the cup is all lined with the bacon, carefully set aside.

Crack one egg into a small bowl, top with a pinch of salt and pepper, set aside. Mix flour and baking powder together in a small measuring cup or bowl, set aside. Put buttermilk, second egg and water together in another medium bowl, set aside.

From this point forward, you must work quickly (that is why we have all the parts ready to go). Beat the buttermilk mixture well again, then add the flour mixture and mix quickly with a fork and then a rubber spatula, to incorporate all the flour. You must now move very fast -- with your sprayed spatula carefully put bread mixture in the center of the bacon cup, and make a well in the middle, gently pushing the dough against the walls of the cup. Slide the remaining egg out of the dish into the well. Spray a small spatula or spoon and slide it between the egg and the dough to gently bring the dough up, to form sides and then over the egg. The egg will be hidden in the center of the dough. If you have a little belly button in the middle of the dough, where you can see a little egg white that is okay, the bread will cover over it when cooking.

Place in microwave for 85 seconds for a soft poached type egg in the middle. If you want the egg yolk hard cooked, try 90 to 95 seconds. When done, let cool 2 or 3 minutes before removing

from cup. To remove, use a rubber or soft spatula and work around the edges to loosen the bread from the cup. When sides are loose, gently pull bottom loose with spatula. Serve bottom side up, so the bacon is on the top.

Chef's Note: The microwave times are based on a 1200 watt microwave using FULL power.

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