



Bread in a Cup Eggs Benedict

A variation of [Pamela's Amazing Bread in a Minute](#) recipe, this one includes Canadian bacon and Hollandaise sauce.

Ingredients

- 1 slice Canadian bacon
- 2 large eggs
- 1 tsp water
- 3 TBSP buttermilk
- 1/3 cup [Pamela's Bread Mix](#)
- 1 tsp baking powder
- Hollandaise sauce—store bought (Trader Joe's makes a great one that comes refrigerated)

Directions

Use a large latte cup or bowl (two cups) or measuring cup that has a rounded bottom.

Spray or grease latte cup or bowl. Put Canadian bacon in bottom of sprayed cup. Heat for 15 seconds.

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 Canadian bacon is on the top.

When you are ready to serve your Eggs Benedict, heat or make your Hollandaise sauce according to package directions. Serve it on the side or drizzle a small amount across the top.

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

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