

Ham, Egg and Cheese Breakfast Muffins

Serves: 12

Ingredients:

- 2 cups unbleached all-purpose flour
- 4 tsp. baking powder
- 1/2 tsp. salt
- 5 tbsp. unsalted butter, melted
- 7 eggs
- 3/4 milk
- 8 oz. cheddar cheese
- 8 oz. ham

Instructions:

- Preheat the oven to 350 degrees. Line a muffin tin with jumbo muffin liners.
- Combine flour, baking powder, and salt in a large bowl. Stir the melted butter into the flour mixture until lump mix forms.
- Whisk the 3 raw eggs and the milk together and stir into the dry ingredients. Mix just to incorporate the liquid into the flour, do not over mix.
- Fold the cheese, scrambled eggs, and ham into the batter. It will be chunky and sticky.
- Scoop dough into prepared muffin tin, makes 12 muffins.
- Top each muffin with a few small pieces of cheese.
- Bake for 30-40 minutes, until a toothpick comes out of the center of each muffin clean. Cool slightly and serve.
- Store in the refrigerator, reheat in the microwave.