

# EASY BREAKFAST BAGELS

These inexpensive and easy breakfast bagels are sure to be a hit with the whole family. Plus, they are *so easy* to customize to suit your tastebuds!

## INGREDIENTS

- 10 bagels of your choice
- 6 eggs
- 1/4 cup of milk
- 1 package of bacon
- 4 oz cheddar cheese (or 10 slices of cheese)
- Egg ring (or circle cookie cutter, etc.)
- Aluminum foil
- Sharpie

## INSTRUCTIONS

1. Preheat the oven to 425 degrees.
2. Line a baking sheet with aluminum foil, and lay the bacon out on the foil.
3. While oven is heating, get started on the egg mixture. Whisk 1/4 cup of milk with 6 eggs. (You can also slice your cheese at this time, if you're using block cheese.)
4. Cook bacon for 7 minutes. Flip the bacon, then cook another 5 minutes (or until it reaches your desired doneness.)
5. Cook egg patties using the egg ring, using roughly 1/4 cup of egg mixture for each patty. Don't pop any bubbles that form!
6. Once the bacon and the egg patties are finished, add one patty, 1.5 slices of bacon, and 1 slice of cheese to each bagel.
7. Wrap each bagel in a piece of aluminum foil and label, including the date.
8. Keep in the fridge for 5 days, or in the freezer for 3 months!