

Personal Holiday Omelets

By Camine Pappas

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INGREDIENTS:

The ratio is 1 egg to each cup

The ratio is about 1 T heavy cream to each egg

Add yummy stuff to your heart's content

I used:

¼ inch square stale French bread cubes – 4 per cup (You could use raisin bread, rye, cheese bread, anything! Just not more than about a T of bread at the bottom.)

Red pepper

Jalapeno

Cheddar cheese

Honey ham

Melted butter: ¼ t to pour into each cup

Smother with the topping of your choice



DIRECTIONS:

Preheat oven to 375 degrees F. butter each of the muffin cups based on how many personal omelets you're making. Break the eggs and add the cream and salt and pepper. Beat until well incorporated beating fast to bring in air. Then, pour into each muffin tin, filling almost to the top but more than ¾ by a tiny bit. (They will swell when cooking!) Cook for 12-20 minutes, depending upon number you're baking. They're done when you see the tops begin to brown and they're blossoming out of the tin. I made 2 and I cooked them for 12 minutes. Remove from oven, let cool for a minute, then remove carefully with your hands, tipping the tin and holding on to the tops with your fingers, and then lightly twisting to dump into your hands. Serve!

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