



Ingredients

24 wonton wrappers

Melted butter

Dozen eggs, small or medium sized

Bacon bits

Bleu cheese crumbles

Sliced sun dried tomatoes

Softened goat cheese

Fresh grated Parmesan cheese

Black olive slices

Sliced prosciutto

What To Do:

Preheat oven to 375-degrees.

In a twelve muffin non-stick pan spray a small amount of cooking spray. Using 2 wonton wrappers, fit them at criss- crossed angles in the cups, brushing each wrapper with just a little of the melted butter.

I used the following combinations for 4 cups each:

Bacon bits and bleu cheese: bacon on bottom, egg, cheese on top

Sliced sun dried tomatoes on bottom, egg, goat cheese and sliced prosciutto on top

Egg into cups, topped with black olive slices and grated Parmesan

Bake for 15 to 20 minutes, until whites are set and yolks are firm. With firm yolks, it's easy to serve as pick up food. Less firm yolks will need to be served on a plate that's your choice, just fun either way.