

BREAKFAST CUPCAKES

Breakfast Egg Cupcake

20 oz. pkg. pre-shredded hash brown-style potatoes (defrosted if frozen)
2 large eggs, lightly beaten
4 Tbsp. flour
1 small, sweet onion, coarsely grated
2 thick slices deli ham, chopped into small bits (about 1 cup)
or 1 cup cooked chopped breakfast sausage, chopped into small bits
1 c shredded mozzarella cheese
1/2 c grated Parmesan cheese
salt & freshly ground black pepper to taste
1 dozen eggs, scrambled*
1 Tbsp. water
1 – 1-1/2 tsp. unsalted butter

Preheat the oven to 400 and lightly spray a 12 cup regular muffin pan with non-stick spray.

Combine the hash-brown potatoes, 2 eggs, onion, ham or sausage, both cheeses flour and salt & pepper to taste, in a medium sized mixing bowl. Toss well to combine. Spoon potato mixture equally into each of the prepared 12 muffin cups and press the mixture down to the bottom and up the sides of each cup. This will take about 1/3 cup of the potato mixture for each of the 12 potato nests. Gently but firmly press the mixture to the bottom and sides as these will be the nests for the eggs.

Bake until golden brown, about 25 to 30 minutes. (If the nests puff up too much in the middle, use a small teaspoon to scrape out a little bit and discard.)

Just before the nests are finished baking, Combine the dozen eggs and whisk gently to combine. Season to taste with salt

and pepper; add water and whisk until blended and no streaks of egg white shows. In skillet, melt butter and scramble eggs to desired doneness.

When egg nests are done, scoop a few tablespoons of the scrambled eggs into each egg nest, top with a dollop of sour cream and top with a cherry or berry.

Serves 6.

source : Allrecipes.com