



**BACON-GRUYÈRE  
EGG BITES**

CSO3050PM/S/P  
Convection Steam Oven

## CONVECTION STEAM

### *Ingredients:*

4 slices cooked bacon, chopped  
6 large eggs  
1-1/4 c. cottage cheese  
1-1/4 c. shredded gruyère-swiss blend  
2 tb. cornstarch  
1/4 t. sea salt  
1/8 t. cayenne pepper  
1/8 t. black pepper  
nonstick cooking spray

### *Utensils:*

blender  
spatula  
mini cupcake tin

### *Instructions:*

1. Blend eggs, cottage cheese, shredded cheese, cornstarch, salt, pepper & cayenne, until smooth.
2. Spray cupcake tin generously with nonstick cooking spray, then pour egg mixture into tins 3/4 of the way.
3. Sprinkle bacon over egg mixture in each tin.
4. Turn on power to Convection Steam Oven. Select "Convection Steam" then type in 200 degrees, then enter 15 mins. cook time. Press "start"
5. Pour cinnamon-sugar mixture over coated almonds, mix until all almond are well coated.
6. Remove from oven & let cool for 5 minutes. Use butter knife to loosen egg edge from tin & gently remove from tin

