

PROSCIUTTO EGG MUFFINS

(from The Bewitching Kitchen)

3 eggs

2 cups shredded Mexican blend cheese

1 /2 tsp cumin

1 /4 tsp cayenne pepper (or to taste)

6 slices prosciutto

salt to taste

Heat oven to 350°F. Line a muffin tray with paper liner or spray with olive oil. If using a silicone tray, no need to do that.

In a medium mixing bowl, add in the eggs and beat well. Next add in the cheese, spices and salt. Whisk vigorously until combined. Cover the slots of the muffin tray with the prosciutto slices. You should have enough for 6 egg muffins. Pour the mixture into the slots. Bake for 20 minutes or until set and starting to get golden on top.