Baked Egg Boat

Description

Breakfast is my favorite meal. I like to drink iced coffee and watch the cream climb its way down the chunky ice cubes in a dazy before the caffeine hits. I like to order bacon with whatever I'm eating. I like eating potatoes with ketchup. I like eggs over easy, and fluffy scrambled eggs. I pretty much like everything there is to like about breakfast. That is why I am pretty excited about these Baked Egg Boats. They are sooo easy to make.

Summary

Yield: 4
Source: SpoonForkBacon
Prep Time: 30 minutes
Category: Breakfast
Cuisine: American

Ingredients

- 4 demi sourdough baguettes
- 5 eggs
- 1/3 cup heavy cream
- 4 oz bacon chopped and cooked
- 3 oz shredded cheese your choice
- 4 oz hot sausage

Instructions

Preheat oven to 350 degrees F.

Cut a deep "V" through the tops of each baguette until about a 1/2 inch to the bottom.

Partially unstuff the baguettes.

Set aside.

Place the eggs and cream into a mixing bowl and lightly beat together.

Whisk in the remaining ingredients and lightly season with salt and pepper.

Divide and pour the mixture into each baguette boat and place onto a baking sheet.

Bake for 20 to 25 minutes or until golden brown, puffed and set in the center.

Season with salt and pepper.

Allow to cool for about 5 minutes, cut and serve.