

Mini Breakfast Souffles by Lynn's Recipes



Lynn demonstrates how to make a delicious breakfast or brunch soufflé. Perfect for a holiday breakfast. Adapted from My Sister's Kitchen Blog.

Ingredients:

- 1 sheet puff pastry dough
- 6 eggs
- 1/3 cup half and half or milk
- 1-1/2 teaspoons minced garlic
- ½ teaspoon black pepper
- ¼ teaspoon salt
- ½ cup grated Swiss Cheese
- ½ cup grated Cheddar Cheese
- ½ cup grated Asiago Cheese
- 5 ounces frozen chopped spinach, defrosted and dried
- ½ pound of bacon, chopped and browned

Preheat oven to 400°. Spray a jumbo muffin tin (6 wells) with nonstick cooking spray and set aside.

Roll out puff pastry dough slightly and cut into 6 squares. Line the muffin tin with the puff pastry and bake for about 2-3 minutes until they start to puff, but not brown. Remove from the oven and set aside.

Mix all ingredients, except bacon, and pour evenly over the puff pastry. Sprinkle the bacon on top and return to the oven for 15 minutes or until the eggs are set.

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Remove from the muffin pan and serve.

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