

## Black Forest Ham Cups

**RECIPE NAME:** Black Forest Ham Cups

**RECIPE DESCRIPTION:** Egg, Cheese and Ham cups

**ACTIVE TIME:** 15 minutes

**TOTAL TIME:** 45 minutes

**SERVINGS:** 8

**bon COOK PRODUCTS USED:** Flexipan® Texas Muffin Tray, Medium Perforated Baking Sheet, Stainless Mixing Bowl

### INGREDIENTS:

- 16 thin slices of Black Forest Ham
- 12 large Eggs
- ½ cup Whole Milk
- 2 tablespoons FRENCH PANTRY Herbs de Provence Herb Blend
- 4 oz fresh Goat Cheese
- Chopped fresh Chives, Italian Parsley or Thyme, for garnish (optional)

### DIRECTIONS:

1. Preheat oven to 400 degrees F and place oven rack in center position
2. Place Muffin Tray on Perforated Baking Sheet
3. Fit 2 pieces of Ham into each of the muffin cups with the ends protruding over the rim and overlapping in the bottom to create a “container” for the Eggs
4. In Mixing Bowl, beat the Eggs, Milk and Herbs, then divide the mixture evenly between the 8 muffin cups
5. Bake about 20-25 minutes, until the Eggs begin to puff and set, then remove the tray and sprinkle the Goat Cheese on top of each cup, return to oven and bake until the Cheese starts to melt and bubble (about 5 minutes)
6. Remove from oven and placing 2 large serving spoons on either side of the cup, remove them from the Tray to a platter and garnish with sprigs of fresh herbs

*bon* TIP: This recipe is ideal for brunch, lunch or a light dinner. Leftovers can be reheated in the microwave or oven. Get creative and try different ingredients, such as different cheeses and vegetables. It's all about having fun in the kitchen!