So I'm getting lots of comments of how to make these. Here is a my official THATnerdinschool walkthrough:

**Ingredients:** Muffin Tin (Non-stick is best)

6 large/x-large eggs

Bacon stripsandbaconstripsandbaconstripsIhadtousethisfeature.

Bread circles slightly larger then the bottom of the muffin tin. (I used a cup and pressed out the centre of 6 slices) You can use whatever bread you like, it's more of a structural component for syrup/butter adsorption and an egg platform.

1:3 maple syrup: melted butter (enough to coat the bottom of each muffin tin)

Shredded Cheese of your liking

Salt&Pepper

**Pre-cooking the Bacon**

You can either pan fry for 5 minutes or you can oven bake them on a foil covered cookie sheet for 15 minutes (sprinkle some brown sugar to candy them if you like ;) The bacon strips should be soft, not crispy.

**Building the Cups:**

Preheat oven to 400F/204.44C

Pour some butter/syrup mixture to coat the bottom so they look like [this](http://i.imgur.com/k8dHTlp.jpg)[1]

[](http://i.imgur.com/k8dHTlp.jpg)

, lest you risk them ending up like [this](http://farm2.staticflickr.com/1192/540455522_c6cfa9fe3b_z.jpg)[2]

[](http://farm2.staticflickr.com/1192/540455522_c6cfa9fe3b_z.jpg)

.

Gently stuff the bread circle in the tin.

Sprinkle Cheese on the bread

Follow the muffin tin walls and wrap a bacon strip (or two) forming a cup

Carefully break an egg into the bacon cup.

Top with Salt/Pepper/Cheese/Your Heart's Desire

Middle Rack in the 400F oven for 20-25 minutes

If all goes according to plan then the caramalized bread base will make it easy to hold and consume sans utensils.

I hope you enjoy these as much as I did Reddit! Happy Eating!