

Bacon Quiche Biscuit Cups

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Ingredients:

5 Slices of bacon
8 oz Cream Cheese (softened)
2 Tbsp milk
2 Eggs
½ Cup shredded swiss cheese
2 Tbsp green onion (chopped)
1 Can golden layers biscuit

Directions:

1. Heat oven to 375
2. Spray 10 muffin cups with cooking spray
3. Cook bacon until crisp, drain on paper towel
4. Crumble bacon and set aside
5. Beat cream cheese in a small bowl until smooth
6. Gradually add milk and eggs, beating until smooth
7. Stir in cheese and onions
8. Separate dough into 10 biscuits, press to form 5 inch round
9. Place one biscuit in each sprayed muffin cup. Firmly press in bottom and up sides.
10. Place half of bacon crumbles in bottom of each cup
11. Spoon cheese mixture evenly into cups
12. Sprinkle remaining bacon over top
13. Bake for 21-26 minutes