

FRUITY FRITTATAS (Barren Co. HS)

*Non-stick vegetable oil cooking
spray*

16 large eggs

1 cup whole milk

1 tsp. ground black pepper

½ tsp. salt

16 oz. sliced bacon, chopped

1 cup shredded cheddar cheese

*2 large green apples, finely
chopped*

Preheat oven to 350° F. Spray 2 muffin tins (12 cups each) with non-stick cooking spray. Fry bacon in skillets until crispy, then chop into small pieces. Whisk together milk, eggs, pepper, and salt in a large bowl; mix well. Stir in the bacon and apples into the egg mixture. Fill the muffin pans with egg mixture, filling each almost to the top. Bake until the eggs puff and set in the center (25 minutes). Using a straight edge spatula, loosen the frittatas from the muffin tins and place onto platter.