



## 3-Ingredient Baked Breakfast: Easy, Fluffy & Delicious!

### Description

### Why You'll Love This Recipe

- **Only 3 ingredients** •?•? Pantry staples only!
- **Ready in 20 minutes** •?•? Faster than pancakes.
- **Customizable** •?•? Add veggies, meat, or spices if you want.
- **Great for kids & adults** •?•? Simple but delicious.

### Ingredients You'll Need

- 6 large eggs
- 1 cup (115g) shredded cheese (*cheddar, mozzarella, or your favorite*)
- 2 slices bread, torn into small pieces (*or 1 cup cubed stale bread*)
- Salt & pepper to taste (*optional*)

#### Optional Add-Ins:

- Diced ham, spinach, or bell peppers
- A pinch of garlic powder or paprika

### Step-by-Step Instructions

#### 1. Prep & Preheat

- Preheat oven to **375°F (190°C)**.
- Grease a **small baking dish** (about 8" x 8 inches).

#### 2. Mix Everything Together

1. In a bowl, whisk **eggs** until well beaten.
2. Stir in **cheese and bread pieces**.
3. Season with **salt & pepper** if desired.

### 3. Bake to Perfection

- Pour mixture into the baking dish.
- Bake for **15-20 mins** until puffed and golden.

### 4. Serve & Enjoy!

- Let cool slightly, then slice or scoop onto plates.

## Pro Tips for the Best Baked Breakfast

• **Use stale bread** It soaks up the eggs better.  
• **Want it fluffier?** Add a splash of milk (optional 4th ingredient!).  
• **Double the recipe** for a crowd (use a 9x13-inch dish).  
• **Storage:** Keeps in the fridge for **2 days** (reheats well).

## Serving Suggestions

**With hot sauce or ketchup** For extra flavor.  
**Topped with avocado or salsa** A fresh twist.  
**Alongside fresh fruit** Balanced and easy.

## Final Verdict: Simple Never Tasted So Good!

This **3-Ingredient Baked Breakfast** is **quick, comforting, and endlessly adaptable**—proof that great meals don't need to be complicated.

Enjoy!

### Category

1. Oven Recipes

### Date Created

18/04/2025

### Author

rauf