

# CopyCat Egg McMuffin

You can easily batch-cook these. Wrap them in foil or parchment paper as directed in the recipe. If you want to enjoy them within the next few days, store the wrapped McMuffins in an airtight container for up to 3 days. Simply reheat in the microwave for about 90 seconds.

To freeze the McMuffins, you can either double wrap them with plastic wrap or store them wrapped McMuffins in an airtight container.

## Ingredients

- 4 tablespoons softened butter
- 4 English Muffins (try whole-grain if you want to switch things up)
- 4 slices Canadian Bacon
- 4 eggs
- 1/2 cup water
- 4 slices American cheese

## Instructions

- Toast the English Muffins.
- In a non-stick skillet over medium heat, cook Canadian bacon on both sides for about 1 to 2 minutes in two teaspoons of butter. The bacon should begin to just brown.
- While the Canadian bacon is cooking, remove the English muffins from the toaster and spread softened butter on both halves. Place the 1 slice of Canadian bacon on each English Muffin bottom.
- Add about 1 tablespoon of butter to the same skillet where you cooked the bacon.
- Place the quart-sized canning lids screw size up (or you can use an egg ring or washed out tuna can with top and bottom removed) into the skillet.
- Spray the egg ring with non-stick spray. Crack an egg into each of the rings.
- Break the yolk with a fork. Pour about 1/2 cup of water into the skillet, and place a lid on top. Cook until the eggs are set, it should take about two minutes.
- Gently remove the eggs from the rings, and place one egg on each piece of Canadian bacon.
- Top each egg with one slice of American cheese, top cheese with the top of the English muffin.
- Wrap each egg McMuffin with foil or parchment paper. Wait about 30 seconds before serving.