



## Breakfast in the Bag(uette)

### *Scrambled Version*

1 Breadworks FARM Baguette	7 eggs
1/3 cup heavy cream	6 slices bacon, cooked & crumbled
¼ cup shredded Asiago	½ cup shredded sharp cheddar
butter for cooking the eggs	2 scallions, chopped
salt & fresh ground pepper, to taste	

Preheat oven to 350°.

Make a V-shaped slice down the top center of the Farm Baguette and dig out most of the inside bread. Discard or save for breadcrumbs for another recipe.

Lay the scooped out Farm Baguette on a sheet of foil, big enough to bring up the sides, but not completely wrap the bread. Place the foil and Farm Baguette on a baking sheet.

Sprinkle the shredded Asiago in the bottom of the scooped out Farm Baguette. Top with half of the crumbled bacon.

Bake for 5-10 minutes or until the cheese is melted. Remove and set aside while preparing the eggs.

Scramble the eggs & cream. Add salt and pepper to taste (start with ½ tsp. salt and a few turns of the pepper grinder). Heat up a little butter and partially cook the scrambled eggs, leaving them a bit runny, but starting to cook. Remove from heat and scrape into the Farm Baguette.

Top with more crumbled bacon, the scallions and shredded cheddar.

Bake at 350° until the eggs are set and the cheese is melted, about 10 minutes.

Let cool slightly before cutting into serving size pieces.

Our Farm Baguette is available Monday-Saturday late morning, usually by noon.

We are located at 2264 M-119, Petoskey, MI 49770

Across from Spectrum Cable and at the opposite end of the parking lot from Toski Sands Market