

## Why These Homemade Egg Bites Beat Starbucks Every Time

These homemade egg bites stand out for several reasons:



**OVEN**  
**350°F**

**TIME**  
**10 min**

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### INGREDIENTS

6 large eggs  
1/2 cup milk  
1 cup shredded cheese (cheddar, mozzarella, or your favorite)  
1/2 cup diced bell peppers  
1/2 cup cooked and crumbled bacon or sausage (optional)  
Salt and pepper to taste

### DIRECTIONS

1. Preheat your oven to 350°F (175°C) and grease a muffin tin with cooking spray.
2. In a large bowl, whisk together the eggs and milk until well combined.
3. Add in the cheese, bell peppers, and any additional ingredients like bacon or sausage. Season with salt and pepper.
4. Pour the egg mixture evenly into the muffin tin, filling each cup about 3/4 full.
5. Bake for 20-25 minutes, or until the egg bites are set and lightly golden on top.
6. Allow to cool for a few minutes before gently removing them from the tin.

**More recipes: [ChefManiac.com](https://chefmaniac.com)**

Original recipe: <https://chefmaniac.com/why-these-homemade-egg-bites-beat-starbucks-every-time/>