**Double Cheese and Bacon Egg Biscuits**

4 large eggs

2 tablespoons milk

1/4 teaspoon kosher salt

1/4 teaspoon freshly ground black pepper

1/4 cup crumbled feta cheese

1 can refrigerated biscuits, 10 count

6 strips cooked bacon, crumbled

1/4 cup shredded cheddar cheese

1. Preheat oven to 350 degrees F. Place eggs into mixing bowl and add milk, salt and pepper. Whisk to combine then stir in feta cheese. Press each biscuit round into 10 regular size muffin cups that have been sprayed with cooking spray. Bake for 6 minutes, remove from oven and with the end of a wooden spoon press centers of dough to make room for egg mixture. Pour in egg mixture into each partially baked biscuit, top evenly with crumbled bacon and shredded cheese. Bake for 12 to 15 minutes or until eggs are set. Remove and enjoy.

10 individual servings