

“Breakfast on the Run” Bacon and Egg Bars

1 pound bacon
1/3 cup brown sugar, packed
1/3 cup butter
3/4 cup flour
1/2 teaspoon salt
3/4 cup quick cooking rolled oats
1 3-ounce package cream cheese
1/4 cup milk
8 eggs

Preheat oven to 400 degrees. Cut bacon into 1/2 inch pieces and cook until crisp. Drain on paper. Pour all but 1 tablespoon of bacon grease from the skillet. Cream butter and brown sugar. Mix in flour, salt and oats. Press 1/2 mixture in a buttered 8X8 inch baking dish. Whip cream cheese with milk. Add eggs and blend with electric mixer. Pour eggs and cheese mixture into skillet with 1 tablespoon bacon grease and cook slowly over low heat, stirring until it has the consistency of pudding. Add bacon to mixture in skillet. Spoon mixture over bottom crust. Top with remaining crumb mixture. Cook 20 to 25 minutes in oven. Cool slightly and cut into 9 or 12 squares. You may store overnight in refrigerator and reheat for breakfast 15 to 18 minutes at 400 degrees. When cooking eggs and cream cheese in skillet, avoid over-cooking as eggs must cook another 20-25 minutes in the oven.

Note: Prepare ahead of time before a busy weekend. Reheat before serving.

From Colorado Cache Cookbook, The Junior League of Denver