Sunny Side Egg Cups

6 slices bread

1 Tablespoon butter, melted

1 ounce cheddar, shredded

6 eggs

1/4 teaspoon salt

1/4 teaspoon pepper

2 sliced turkey bacon, cooked and diced

2 Tablespoons sausage, cooked

fresh herbs, chopped (basil, oregano, thyme, rosemary)

Preheat oven to 375. Remove crust from bread. Flatten with rolling pin.

Brush both sides with butter and cut in half,diagonally.

With cut sides facing, place 2 bread halves in each of 6 greased muffin cups. Bake 5 minutes.

Sprinkle cheese in the bottom of each cup.

Crack egg over cheese and season with salt and pepper.

Bake 18 minutes at 37 or until desired doneness. While egg cooks, prepare toppings.

Top egg with toppings of your choice.