

## Egg doughnuts

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## Egg doughnuts

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```



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(function() { var po = document.createElement('script'); po.type = 'text/javascript'; po.async = true; po.src = 'https://apis.google.com/js/plusone.js'; var s = document.getElementsByTagName('script')[0]; s.parentNode.insertBefore(po, s); })();
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A new way to have your eggs in the morning!

Ingredients (Serves 4 to 20)

- Oil or butter for greasing tray
- 6 eggs
- 1 tbsp chopped chives
- 1 tbsp chopped dill
- 1 tbsp fresh parsley leaves
- 2 tbsp grated cheddar cheese
- ¼ cup milk
- Salt and pepper

### Method

Preheat oven to 175°C.

Grease a donut tray well. (Or alternatively, use a muffin tray.)

Crack eggs into a large mixing bowl and whisk well.

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Add the herbs to eggs with cheese and milk and mix to combine.

Fill doughnut or muffin holes with mixture, leaving a few millimeters for them to rise.

Bake for 15 minutes or until the mixture is set.

Serve or store in an airtight container in the fridge for up to 2 days.

Recipe by Nadia Felsch.

```
function displayNutrition(msg) { $('#nutrition-label-container').text(msg); $('#nutrition-label-container').fadeOut(1000, function() { c_obj = $(this); window.setTimeout(function() { $(c_obj).fadeOut(1000); }, 5000); }); } function saveFavoriteNode(nid) { $.get('/favorite_nodes/add/' + nid, function(data) { //$('#result').html(data); alert('This recipe was added to your favorites list'); }); }
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