**BreakFAST Mugs!**

**Breakfast Burritos**

**Ingredients**

* Butter for mug
* 1 flour tortilla
* 1tablespoon of Challenge Cream Cheese
* 1 tablespoon of salsa, plus 1 tablespoon for garnish if desired
* 2 tablespoons of shredded Pepper Jack or Cheddar cheese, divided
* 2 tablespoons of diced cooked bacon or sausage
* 2 eggs

**Directions**

1. Grease the inside of mug with butter.
2. Put the cream cheese in small mixing bowl, and place into microwave along with tortilla in microwave. Microwave for 20 seconds.
3. Carefully remove from microwave. Add salsa, 1 tablespoon of shredded cheese, bacon or sausage, and eggs to bowl with cream cheese. Whisk together to combine. (Cream cheese may be lumpy, that is alright!)
4. Fold and edges of tortilla like pleats to fit inside and line the mug. Pour in egg mixture. Microwave for 60 seconds. Remove and stir egg inside of tortilla. Add the remaining cheese, and place back into microwave for an additional 60 seconds. Remove and let cool.
5. When cool, flip mug over onto a serving plate to remove burrito. Garnish with additional salsa if desired and serve!

Creates one burrito

 **Cherry Cream Cheese Filled Breakfast Bread Pudding**

**Ingredients**

* 1 teaspoon of butter, plus extra for mug
* 1 slice of bread
* 1 egg
* 2 tablespoons of milk or half and half
* 2 teaspoons of sugar
* 1/4 teaspoon of vanilla
* ¼ teaspoon of cinnamon
* 2 tablespoons of Challenge Cream Cheese
* 2 tablespoons of cherry pie filling
* Pancake syrup or powdered sugar, if desired

**Directions**

1. Butter the inside of mug to prevent sticking. Next spread butter on the slice of bread. Tear bread into 1 inch pieces.
2. In a small bowl, combine egg, milk, brown sugar, vanilla and cinnamon.
3. Place half of bread pieces inside of prepared mug. Add cream cheese and pie filling, followed by the remaining bread pieces. Pour egg mixture over bread and place mug into microwave for 2 minutes. Carefully remove and let cool. Run a knife around edges of bread pudding, to loosen. Pudding can be eaten straight out of the mug, or you can flip mug upside down on serving plate to remove pudding.
4. Serve with powdered sugar or syrup if desired!

Creates one serving