



Egg in a Hole

Ingredients

- 1 slice of bread
- 1 egg
- 1 blob of butter
- 2 large eggs
- Some salt

Tools

- A biscuit cutter
- A measuring cup
- A frying pan, or stove top grill, nonstick
- A heat-proof spatula
- A plate

Cut out a circle of bread from the middle of the slice with the biscuit cutter. Keep the circle. Carefully crack the egg into the cup. Be careful not to break the yolk. Fish out any bits of shell.

Heat a blob of butter in the frying pan or on the grill on medium heat until it starts to fizz. Put the circle of bread into the butter and let it cook for a minute or so until the bottom is brown. Using the spatula, carefully lift the bread out of the pan and put it on the plate.

If all the butter is gone, put a little bit more into the pan and when it fizzes put the slice of bread with the hole in the middle into the pan. Carefully pour the egg into the hole in the bread and let it cook until it looks ready. The egg white should not be runny or clear. About 3-4 minutes. Add a little salt if you use it. Put the bread circle on top of the egg and carefully lift the whole thing out of the pan with the spatula and serve on the plate.

Adapted from *Easy Peasy All the Time* by Pru Irvine