

Bacon eggy bread

Serves 4

Cooking and preparation time 10 minutes

Ingredients

- 3 Eggs
- 100ml or half a cup milk
- 8 slices White Bread buttered
- 3 slices of Bacon (cut into strips)
- salt and pepper

Method

1. Break the eggs into a bowl, add a pinch of salt and pepper and beat well. Beat in the milk. Tear the bread into pieces and push into the eggy milk. Allow to fully soak.
2. Scatter the bacon over the top and season with pepper.
3. Use a small frying pan on a medium heat and fry half of the mix for 3 minutes then turn over and cook on the other side for 3 minutes and serve on to a plate.
4. **Please ensure Eggy bread is served piping hot**

PLEASE BE AWARE OF THE SAFETY ASPECT, AND KEEP YOUR CHILDREN AWAY FROM HOT PANS AND OVENS