

Eggy bread

Serves 4

Preparation and cooking time less than 10 minutes

Ingredients

- 3 eggs
- 100ml or half a cup of Milk
- 1 teaspoon of oil
- 8 thick slices of bread
- salt and pepper
- tomato ketchup or brown sauce, to serve

Method

1. Beat together the egg, milk and salt and pepper in a shallow bowl.
2. Heat enough oil to just cover the bottom of a large frying pan over a medium heat. Dip the bread into the egg mixture and add it to the pan. Cook for 3-4 minutes on each side, or until golden-brown.
3. Serve with tomato ketchup or brown sauce
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