

Egg Bread

Ingredients

- A slice of white bread (other bread may be used but white bread gives the best results)
- One medium or large egg
- A splash of milk
- Some oil to grease the frying pan

Optional Ingredients

- A handful of chopped walnuts
- A drizzle of maple syrup

Method

- Break the egg on to a dinner plate and beat the yolk and egg white together with a fork.
- Add a splash of milk and beat gently into the egg mixture.
- Meanwhile, carefully heat the oil in a frying pan. *An adult should help with this part.*
- When it is hot, place the egg bread into the pan
- After a few minutes, slowly turn the bread to cook on the other side
- Once it is browned on both sides, remove from the pan and place on a plate
- If you wish to add the extra ingredients, sprinkle the walnuts on top of the bread, followed by a drizzle of maple syrup.

- *Tuck in and enjoy!*

Serving Suggestions

- *Delicious served with bacon, mushrooms, grilled tomatoes and baked beans.*
- *Tomato ketchup or brown sauce could also be served with this dish.*