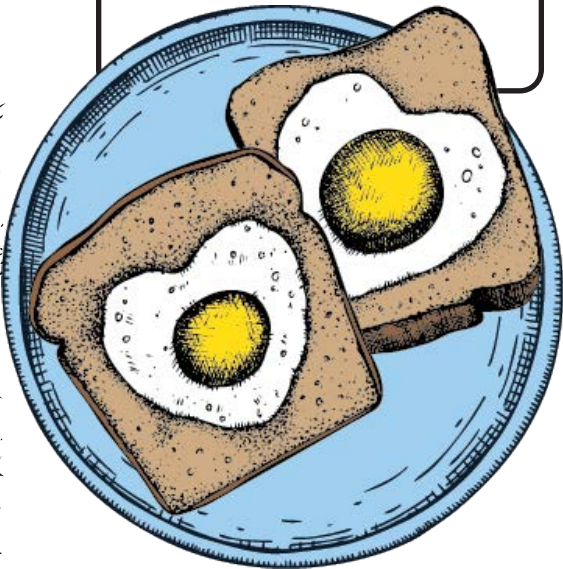


Eggs-In-A-Basket Recipe

The kids are going to love this simple, yet scrumptious, breakfast dish that you can personalize with any cookie cutter

INGREDIENTS

- 3 tbsp butter
- 2 slices whole wheat bread
- 2 large eggs
- kosher salt
- freshly ground pepper



STEP 1

Use a cookie cutter to cut a shape out of the middle of both slices of bread.

STEP 2

Spread 2 tablespoons of the butter on one side of each piece of bread, including the pieces you cut out.

STEP 3

With an adult present, heat a large frying pan over medium-high heat and melt the remaining butter in the pan.

STEP 4

If the pan is large enough, place both pieces of bread that have a shape cut out of them into the pan, butter-side down. If the pan is not large enough, just place one of the pieces.

STEP 5

Break one of the eggs into a small bowl, then carefully pour it into the hole in one of the pieces of bread. Do the same with the second egg and piece of bread. Cook for 1 to 2 minutes, until the eggs are golden on the bottom.

STEP 6

Carefully flip both pieces of bread over and cook the other side for about 1 minute. When they're ready, place them on a plate and sprinkle with salt and pepper.

STEP 7

If you were unable to cook both pieces of bread at once, repeat steps 4 through 6 for the second piece of bread and egg.

STEP 8

Place the cut-out pieces of bread into the pan and toast each side for about 1 minute. Place them on the plate and serve immediately.