

Egg-in-a-Hole



Ingredients

- 2 Tbsp Butter
- 1 slice Bread
- 1 lg Egg
- Salt & Pepper to taste

Instructions

1. Using a small round cookie cutter, cut the center out of the slice of bread,
2. In a frying pan, spread the butter onto the hot surface.
3. Place the bread on the hot buttered surface.
4. Then crack an egg directly into the hole in the slice of bread.
5. Cook about 1-2 minutes. Add salt and pepper to taste.
6. Flip the bread/egg, and sprinkle a little salt and pepper.
7. Serve immediately.