

Egg in a Hole

Ingredients:

1 large egg
1 slice of bread
salted butter
shredded cheese
2" cookie or biscuit cutter
salt & black pepper

Instructions:

Butter both sides of a bread slice. Use a 2-inch round cookie or biscuit cutter to cut out the center of the bread. Brown one side in a moderately hot non-stick skillet. Then flip it over and crack an egg into the hole. Sprinkle the egg with salt and black pepper. Cook until the whites are set. Cover the skillet to help the egg whites cook completely done.



Tip: For a perfectly cooked egg, crack it directly onto the bread as soon as you place it in the skillet. This allows the egg to cook while both sides of the bread are browning. Feel free to brown the circles as well.

One method is to sprinkle shredded cheese on top and allow it to melt as the last side browns. Various cutters can be used for different occasions, such as a heart shape for Valentine's Day.