

## Cream Cheese Icing

4 OZ. CREAM CHEESE (ROOM TEMPERATURE)  
 3 TBSP. SALTED BUTTER (ROOM TEMPERATURE)  
 1 CUP POWDERED SUGAR

Mix the above ingredients well until smooth and creamy. Pipe on top of toast as pictured on Pg. 67.

## Egg in a Hole or Bull's Eye

1 EGG  
 1 SLICE OF BREAD  
 MARGARINE OR BUTTER  
 SHREDDED CHEESE (YOUR CHOICE)  
 2" COOKIE OR BISCUIT CUTTER  
 NON-STICK SKILLET  
 SALT & BLACK PEPPER

Butter both sides of a piece of bread. Use a 2" round cookie or biscuit cutter and cut out center of bread. Brown one side of bread in a moderately hot non-stick frying pan. Then turn it over and crack an egg into hole. Sprinkle egg with salt and black pepper. Cook until white is set. Cover skillet to help white of egg get completely done.

**Tip:** If you want a well-done egg, go ahead, and crack egg into bread as soon as you put it in the skillet. That way the egg can cook while both sides of bread is browning. Go ahead and brown center circles as well.

*Option: I like to sprinkle shredded cheese on top and let it melt while last side browns. Use different cutters for different seasons (like a heart for valentine's day).*