

How to make Eggy Bread

Follow these easy instructions to make a delicious breakfast dish or a snack for any time of the day.

What you will need:

Knob of butter
1 teaspoon of olive oil
Slice of bread cut into 2 halves.
1 egg
Tomato salsa or ketchup to serve
Small non-stick frying pan
Tongs
Spatula



What you do:

1. First, gently melt the butter and olive oil in a non-stick frying pan until the butter foams.
2. Next, carefully dip the sandwich halves into the egg on both sides, making sure that you have covered them.
3. Slowly add to the bread to the pan using tongs so you do not burn your fingers.
4. Cook over a medium heat for 2 mins each side or until set and golden.
5. Serve with spoonfuls of ready-made tomato salsa or tomato ketchup.

Extra tips:

Eggy bread is also known as French Toast.

You could add ham or cheese to your egg mixture for added flavour or try it with fresh fruit for a sweeter alternative.