

# Egg In A Frame

## You Need:



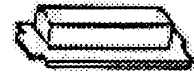
1 egg



1 slice bread



glass or  
biscuit cutter



2 Tb. butter



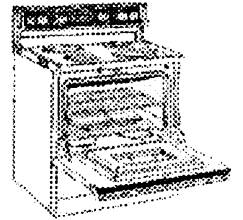
Tablespoon



spatula

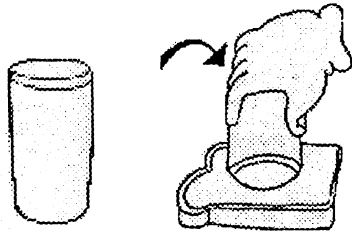


frypan



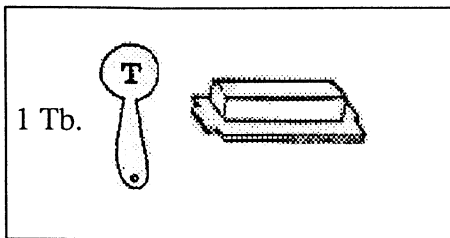
stove

1.

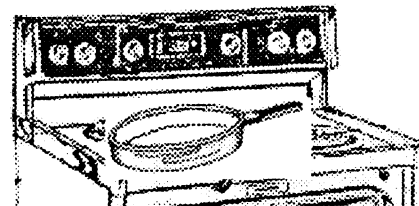
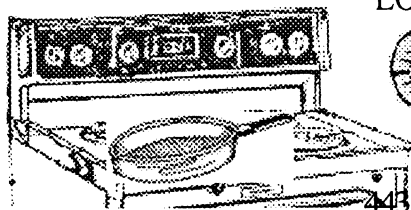


Cut a hole in the center of the bread with a glass or biscuit.

2.



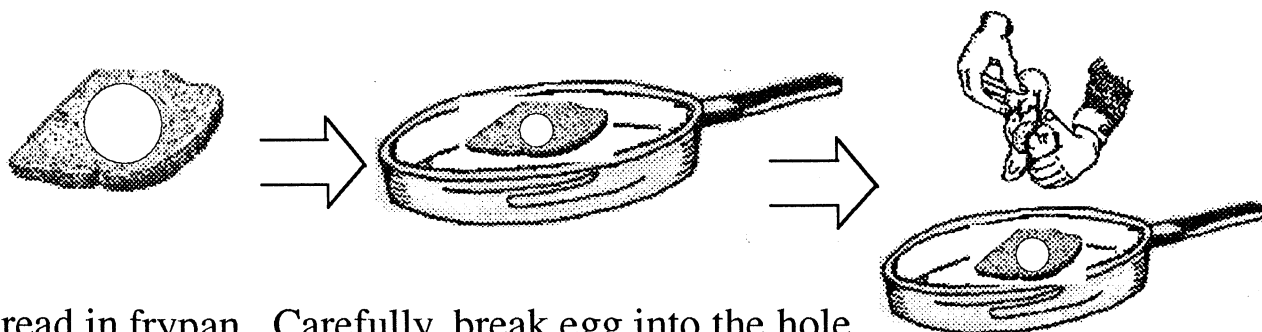
Put 1 Tb. butter in frypan.



MELT

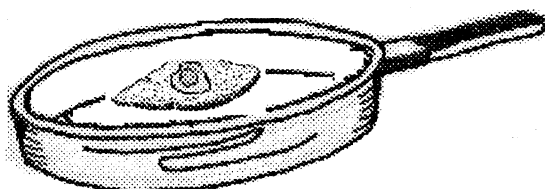
Turn on stove to LOW heat. Melt butter in pan.

3.



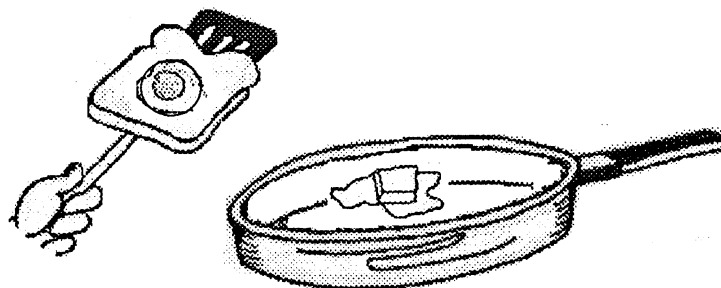
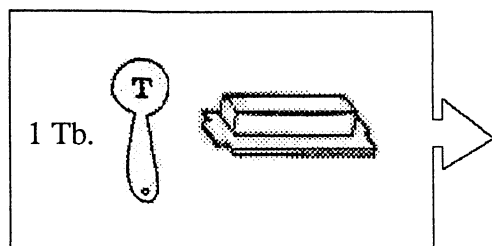
Lay bread in frypan. Carefully, break egg into the hole.

4.

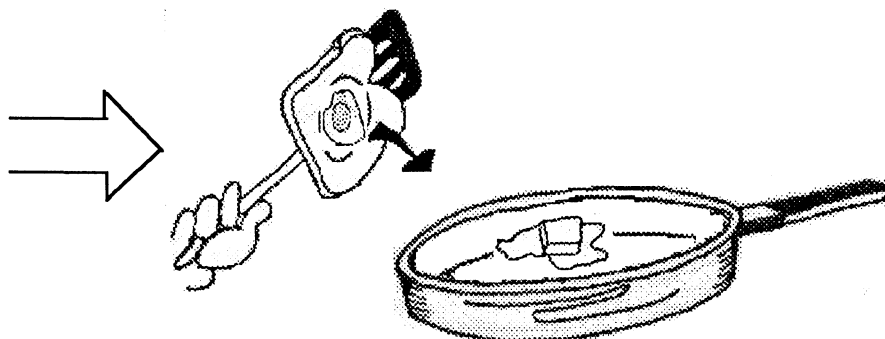


Cook until bread is golden brown on the bottom.

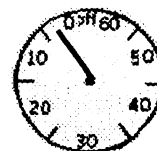
5.



Measure extra 1 Tb. butter. Lift up bread with spatula. Add butter to melt.

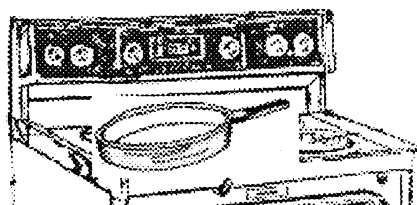


1 - 2 minutes



Turn bread over. Cook until bread is light brown and egg has cooked for 1 - 2 minutes.

6.



444

Turn stove OFF. Serve.

## EGG IN A FRAME

### You Need:

1 egg  
2 Tb. butter  
1 slice bread

Tablespoon  
glass or biscuit cutter  
spatula  
frypan

1. Cut a hole in the center of the bread with a glass or biscuit cutter.
2. Put 1 Tb. butter in frypan. Turn on stove to LOW heat. Melt butter in pan.
3. Lay bread in frypan. Carefully, break egg into the hole.
4. Cook until bread is golden brown on the bottom.
5. Measure extra 1 Tb. butter. Lift up bread with spatula. Add butter to melt. Turn bread over. Cook until bread is light brown and egg has cooked for 1 - 2 minutes.
6. Turn stove OFF. Serve.