

Eggy Bread Recipe

Ingredients:

- 4 eggs
- 240ml milk
- $\frac{1}{4}$ teaspoon of ground cinnamon (optional)
- 4 slices of bread, cut into triangles
- 2 tablespoons of sunflower oil
- 100g of blueberries (optional)
- maple syrup to serve (optional)

Equipment:

- whisk or fork
- mixing bowl
- shallow dish
- frying pan
- spatula



Step 1: Crack the eggs into the mixing bowl. Add the milk and cinnamon then whisk together.

Step 2: Pour the mixture into the shallow dish. Soak the bread in the mixture for about 30 seconds.

Step 3: Heat half a tablespoon of the oil in the frying pan on a low heat. Carefully, place 2 bread triangles into the pan.

Step 4: Fry the triangles on both sides until they turn golden. Repeat steps 3 & 4 for the remaining bread triangles.

Step 5: Serve the eggy bread warm (with blueberries and /or a drizzle of maple syrup if you have these) and enjoy 😊

N.B. Eggy bread is delicious on its own and the toppings are just an idea.

You could have it with some baked beans, a sausage or some bacon. I like mine with baked beans.