



Pirton Hill Primary School

Speedy Egggy Bread



This is a quick recipe to make 1 slice of Egggy Bread which can be easily multiplied up to suit.

Ingredients:

- 1 slice of 50/50 or wholemeal bread
- 1 medium/ large egg
- 1 tbsp. milk
- salt and pepper
- butter / vegetable oil if required

Method:

Note: It is key that you have a good non-stick pan to reduce the amount of oil or butter you need to use for this dish.

1. Crack the egg into a bowl, add the milk and seasoning to your required taste.
2. Whisk together well, coat the bread on both sides with the egg and let it sit for 2 minutes for the egg to soak in.
3. Heat the non-stick pan, adding some oil or butter until it is hot. Place the bread in and cook evenly on both sides until golden brown.
4. Cut into fingers and serve.

Note: This recipe can be adapted by adding a little cinnamon and a hint of sugar to give it a new twist. It goes well with peanut butter, grilled bacon or with chopped strawberries and bananas.



**All these recipes have been put together for the children of
Pirton Hill Primary School.**