



# EGG-IN-A-HOLE



## INGREDIENTS

- 4 slices of your favorite bread
- 4 large eggs
- Butter or Oil for Cooking
- Salt Sparkles and Pepper Dash (to taste)
- Optional Toppings: Shredded cheese, chopped herbs, or a sprinkle of hot sauce

## DIRECTIONS

1. Prepare the Magic Bread: Use a cookie cutter or a small glass to cut a hole in the center of each slice of bread. Keep the cut-out pieces— they're delicious too! 2. Heat the Pan: Heat a non-stick skillet over medium heat and add a bit of butter or oil. 3. Toast the Bread: Place the slices of bread in the skillet and let them toast for about 1 minute. 4. Add the Magic Eggs: Crack a magic egg into the hole of each slice of bread. Cook until the egg whites are set but the yolks are still a bit runny, about 2-3 minutes. 5. Flip with Care: Gently flip the bread slices with a spatula to cook the other side. Cook for another 1-2 minutes until the eggs are cooked to your liking.



6. Season with Sparkles: Sprinkle with salt sparkles and a dash of pepper. 7. Cook the Cut-Outs: Toast the bread cut-outs in the skillet until golden brown. 8. Add Optional Toppings: If desired, sprinkle shredded cheese, chopped herbs, or a drizzle of hot sauce on top for extra magic. 9. Serve and Enjoy: Your Enchanted Egg-in-a-Hole is ready! Serve them warm with the toasted cut-outs on the side.

## FUN TIPS

**Shape Magic:** Use different shapes for the bread cut-outs like stars, hearts, or animals to make breakfast even more fun.

**Extra Flavor:**  
Add a slice of ham or a few spinach leaves under the egg for a tasty twist.

**Make It Extra Magical:** Serve with a side of fresh fruit or a smoothie for a complete enchanted breakfast.

## NOTES

Hooray, little magicians and explorers! You've just made a batch of delicious and magical Enchanted Egg-in-a-Hole. These fun and tasty treats are perfect for any time you want an enchanted, hearty breakfast. Share them with your family and friends, and enjoy the smiles they bring. Keep cooking and having fun in the kitchen. Who knows what delicious spell you'll cast next? Happy cooking!



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