



Eggy Toast

NIBBLEDISH CONTRIBUTOR

Ingredients

- 1 egg
- 1 piece of bread
- a little butter

Instructions

I bought a big pile of fun/funny biscuit cutters a while ago. I most probably did this under the misguided impression that I would be baking tasty biscuits for friends and family all the time, and naturally, I'd need lots of cutters otherwise it would be boring eating round biscuits all the time.

Needless to say, I hardly ever used them. I think I've made star shape and circle cookies so far.

Anyway, I was thinking of something to do for lunch, and egg on toast came as a quick and easy solution to my hunger problems. Except, that would be boring. Then, I thought, how about egg **in** toast? For that, I needed a biscuit cutter!

So anyway, after doing a few lunches like this, it turns out that the circle shape is the best after all. But you can use other fairly large and simple shapes too. Just don't use one with too many little fiddly bits, like an umbrella or a dinosaur, the egg sometimes doesn't make it to the thinner extremities and it's harder to tell the shape of your cutout.

Method

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1. Press the cookie cutter into the bread. Make sure it goes all the way through or you'll end up with a rough edge when taking the centre out.
 2. Push the centre of the bread away.
 3. Heat up a little butter in a frying pan. You could probably skip the butter if you're using a non-stick pan.
 4. Place the bread in the pan and fry until slightly browned.
 5. Flip the bread over and carefully crack your egg into the middle.
 6. Turn the heat down to a low/medium flame. Place a lid to cover the entire pan. This helps to cook the top of the egg.
 7. Once the egg is done to your preferred state, carefully lift the eggy bread to a plate.
 8. Squeeze over tomato ketchup and enjoy.