

Eggy Bread Fingers



Ingredients

- 1 large egg
- 1 Tbs milk
- 2 small slices of bread
- 1 tsp butter

Method

Break the egg into a shallow dish. Add the milk and whisk together.

Cut each slice of bread into fingers.

Dip the bread in the egg and turn to coat on both sides.

Heat the butter in a frying pan until melted and bubbling.

Add the bread fingers and cook until golden brown.

Turn half way through to cook on both sides.

Serve with fresh fruit and yoghurt.

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