

# **TOAD IN THE HOLE**

(serves 1)

## **INGREDIENTS AND QUANTITIES:**

1 egg  
1-2 tsp. Margarine  
1 slice bread  
salt and pepper  
ketchup

## **EQUIPEMENT & UTENSILS:**

Medium fry pan  
Flipper  
Biscuit cutter (or glass)  
Dinner plate  
Butter knife  
Custard cup (or small bowl)

## **PROCEDURE:**

1. Cut a circle (or "lid") out of the center of your bread slice using the biscuit cutter (or a glass).
2. Lightly butter both sides of the bread and the hole you cut out.
3. Break egg into a custard cup or small bowl.
4. Set the burner to medium heat. Melt 1/2 tsp. Margarine in a medium fry pan. Put the bread and the hole in the fry pan. Brown lightly on the first side. Flip over.
5. Pour the egg into the hole in the bread. Salt and pepper to taste. Cook for 2-3 minutes until desired doneness.
6. Carefully flip over. Cook about 30 seconds more.
7. Serve on a dinner plate with ketchup if desired. Don't forget to put the "lid" on top of the toad in the hole.