

Eggy Bread

For Eggy bread to feed 6 you will need:

- 10 Eggs
- $\frac{1}{4}$ pint milk
- 1 loaf bread
- Vegetable oil
- Salt and Pepper
- 1 Sharp knife
- 1 Chopping board
- 1 Measuring jug
- 1 Large white bowl
- 1 Whisk
- 1 Pair tongs
- 1 Fish slice
- 1 Frying pan



1. Cut each slice of bread, including the crusts, in half.
2. Carefully crack all of your eggs into the white bowl, trying not to let any shell fall in.
3. Add the milk.
4. Whisk eggs and milk lightly breaking up all the yolks.
5. Season gently.
6. Heat enough oil to cover the base of your frying pan.
7. Dip each slice of bread into the egg mix with your tongs and fry in the hot oil until golden brown on each side.
8. Keep dipping and frying until either all the egg or all the bread is gone. You will need to add more oil as the frying pan gets dry.
9. Don't leave the bread soaking in the egg as it will soak up all the mixture and you won't have enough to cook the rest of your bread.