

Scrambled Eggs on Toast

What you need: 2 eggs per person.

Butter or margarine to coat pan.

1 tablespoon water or milk.

pinch of salt.

pinch of pepper.

2 slices of bread per person.



To Make.

- ① crack eggs into a bowl.
- ② With a fork beat the eggs for one minute.
- ③ Add tablespoon milk/water and salt and pepper.
- ④ In a non-stick pan slowly melt the fat.
- ⑤ On a low heat pour in the egg mix.
- ⑥ stir with a wooden spoon until it thickens.
- ⑦ Take pan off the heat.
- ⑧ Heap onto buttered toast.

To find out if your eggs are fresh see if they float or sink. If they float they are too old.