

## Egg in the Hole

Makes one (multiply for how many you need)

- 1 piece of white bread
- 1 tablespoon butter
- 1 egg
- Salt and pepper to taste

Use a round cookie cutter or the rim of a glass to cut a circle in your piece of bread. Melt the butter in a skillet over medium high heat and place the bread in the skillet. Crack the egg into the hole, sprinkle with salt and pepper, and let it cook for about a minute until it's set and you can flip it. Flip it, let it cook for about 30 seconds and then move the bread around to soak up the remaining butter. Once your yolk is how you like it, remove the bread to a plate. Place the circle of bread in the skillet, and move it around to butter it and brown it on both sides.

Source: [The Pioneer Woman](#)

\*[www.shemakesandbakes.com](http://www.shemakesandbakes.com)\*

