



cheesy egg breakfast toast

Looking for the best, easiest and cheesiest breakfast? You found it with this crowdpleasing Cheesy Egg Breakfast Toast.

SERVES: 4-6



julie albert & lisa gnat









ingredients

6 slices white sandwich bread 6 eggs

Salt and freshly ground black pepper 2 tbsp butter

1 1/2 cups shredded cheddar mozzarella cheese mix, divided

print



directions

- 1. Preheat oven to 350F°. Line a baking sheet with aluminum foil and coat with non-stick cooking spray. Place bread slices evenly spaced on tray.
- 2. Using a teaspoon, press down the center of each slice of bread to form a square in the bread, taking care not tear it. Crack one egg into each slice of bread. Season with salt and pepper.
- 3. Butter the edges of each slice of bread and sprinkle cheese (1/4 cup per piece) on butter/edges of bread. Place in preheated oven and bake 10-12 minutes, until egg is cooked and cheese is melted.

"There is nothing more depressing than toast that no one eats."

- PETER HEDGES, 'WHAT'S EATING GILBERT GRAPE'