



## BAKED EGG IN A HOLE

Feed a family quickly with this sheet pan version of a classic

### INGREDIENTS

- Slices of bread
- Eggs
- Butter or cooking oil
- Salt & Pepper

### OPTIONAL TOPPINGS

- Goat Cheese
- Shredded cheese
- Chopped basil
- Chopped parsley
- Avocado
- Chopped tomatoes
- Everything but the bagel seasoning

### DIRECTIONS

1. Pre-heat oven to 400 degrees.
2. Grease a sheet pan and place as many slices of bread on it that you'd like.
3. Cut out a hole in the center of each slice of bread- a biscuit cutter works great for this.
4. Crack an egg into each hole.
5. Season with salt and pepper.
6. Bake for 7-10 minutes depending on how runny you want the yolk to be.
7. Get creative with the optional toppings and enjoy! If you want to add some cheese, sprinkle it on the last minute of baking so it melts.