

EGGSEPTIONAL EGGS

6 slices of wheat bread

2 Tablespoon butter

6 eggs

salt

pepper

Fillings of choice; cheese, ham, bacon, vegetables, beans

Preheat oven to 375 degrees. Cut the crust from the bread and flatten bread with palm of hand to $\frac{1}{4}$ " thickness. Butter one side of each slice of bread and place bread butter side down in each of 6 muffin tins that have been sprayed with cooking spray or greased. Fill the cups about $\frac{1}{2}$ way up with your fillings of choice. Scramble one egg and add salt and pepper to taste. Pour over filling in one cup. Continue to scramble and season one egg at a time and pour into each cup.

Bake 10-15 minutes or until slightly puffed and tops are light brown. Test to be sure eggs are done. Serve immediately or at room temperature.

