**Toad in a Hole**

**Ingredients:**

4 slices bread

4 Eggs

2 Tablespoons butter, softened

4 Slices American Cheese

**Directions:**

1. Preheat a large skillet to a medium high heat.
2. Butter slices of bread on one side only.
3. With a small biscuit cutter remove centers from bread.
4. Grill bread until lightly toasted, 1 – 2 minutes.
5. Crack an egg into a custard cup. Pour one egg into each bread hole (be careful not to break the yolk.)
6. Season with salt and pepper to taste.
7. After the egg is set on the bottom, flip with a turner.
8. Lay one slice of cheese on each egg.
9. Cook until eggs are done to your desired consistency and the cheese is good and melty.