



BAKED EGGS IN BUTTERCUPS Darren Shane's

" I learned this recipe when I went to Girl Scout Cooking School at KG & E. Darren loves it and fixes it all the time."

6 Eggs
6 Bread Slices

Salt and Pepper
Melted Butter

Remove crusts from bread.
Shape bread into greased muffin pan.
Brush with melted butter.

Break an egg into each bread cup.

Season with salt and pepper.

Bake 15 minutes
or until eggs are firm as desired
in 325 degree oven.

Hint: We get out the rolling pin and roll the bread into a thin slice before putting it into the muffin pan.