

Egg-in-a-Hole French Toast Grilled Cheese

(makes 2 sandwiches)

Age group: 4+ (parental assistance required)

Batter:

- $\frac{3}{4}$ cup milk
- 1 large egg
- 1 teaspoon of sugar
- $\frac{1}{2}$ teaspoon ground cinnamon
- $\frac{1}{4}$ teaspoon salt

Sandwich:

- 4 thin slices white sandwich bread
- 2 slices of cheddar cheese (or Mom's favourite cheese)
- 2 slices cooked bacon crumbled
- 1 tablespoon unsalted butter
- 2 large eggs



Directions

Step 1:

- Whisk milk, 1 egg, sugar, cinnamon, and salt together in a bowl until batter is smooth.

Step 2:

- Place 2 bread slices on a work surface side by side.
- Top each with 1 slice of Cheddar cheese (or Mom's favourite cheese) and crumbled bacon.
- Top each with a second piece of bread, making a sandwich.
- Cut a 2-inch hole in the center of each sandwich using a biscuit cutter or 2-inch wide glass.

Step 3:

- Melt butter evenly in a large non-stick skillet over medium-low heat.
- Dip both sandwich rings and cut-out holes in the batter until evenly coated.

Step 4:

- Place the dipped sandwich rings and cut-out holes in the melted butter in the skillet. Immediately crack an egg into the hole of each ring.
- Cook until egg white is set, bread is golden brown, and cheese is softly melted, about 2 minutes per side.