



## EGGY BREAD WITH AVOCADO FINGERS



**SERVINGS:**  
1 CHILD SIZED SERVING



**TIME:**  
10 MINUTES



**DIFFICULTY:**  
EASY



**COST:**  
££££

### Ingredients:

- 1 slice of bread
- 1/2 small avocado
- 1/2 tsp butter
- Dash of milk

### Method:

1. Crack the egg into a bowl, add the milk and beat with a fork
2. Pour the egg mix onto a plate and soak both sides of the bread, until most of the mixture is absorbed
3. Heat a frying pan over a medium heat and add the butter
4. Once the butter has melted, add the bread to the frying pan and cook for a few minutes on each side (it should be a nice golden colour)
5. Slice the avocado in half, remove the stone and slice into fingers
6. Once cooled a little, slice the eggy bread into fingers
7. Serve and enjoy!