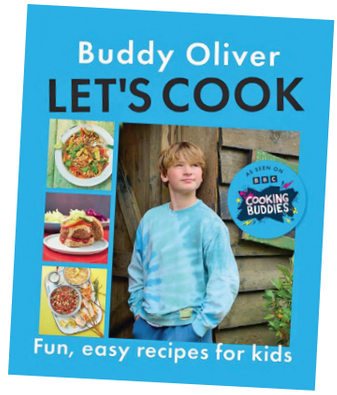
Make Buddy's eggy bread

What you need

- 2 large **free-range eggs**
- 2 tbsp **milk**
- 2 slices of **bread**
- **Olive oil**
- 2 tsp of your favourite **nut butter**
- 160g **raspberries**
- 2 heaped tbsp **natural yoghurt**
- **Runny honey, to serve**

This delicious breakfast dish is perfect for holidays or weekends, when – hopefully – you have a bit more free time in the mornings. Served with home-made raspberry ripple yoghurt and nut butter, it's just one of the recipes in *Let's Cook: Fun, Easy Recipes for Kids* by Buddy Oliver. The young chef and YouTube star also has a television show on CBBC called *Cooking Buddies*, and episodes are available to watch now on BBC iPlayer.

Buddy creates recipes that are simple and achievable, including speedy after-school snacks, pasta dinners and party treats. His book is also full of handy tips to build healthy eating habits for a happy life. Try making this naturally sweet summer breakfast. It serves two people and takes about 15 minutes to make.



Allergy information

Ingredients in **bold** are allergens. Allergens are substances that can cause allergic reactions in some people. If you have a food allergy, carefully check the items listed. You can find more information at tinyurl.com/TWJ-allergy

Instructions

1. Crack the eggs into a shallow bowl, add the milk, then whisk together.
2. Place a large non-stick frying pan on a medium heat to heat up.
3. Add the bread to the bowl and gently squash so it soaks up the egg, turning a few times.
4. Drizzle half a tablespoon of olive oil into the frying pan and carefully swirl the pan around to evenly coat the inside.
5. One at a time, lift the bread slices up from the bowl and allow excess mixture to drip off, then place in the pan. Cook for two to three minutes on each side, or until golden, then put them onto plates and spread with the nut butter.
6. Mash half the raspberries with the yoghurt and divide between the plates, scattering the other berries on top.
7. Drizzle both dishes lightly with honey to finish.

WARNING! Ask an adult before you start cooking.

TOP TIP

Add a pinch of ground cinnamon to the egg mixture for extra flavour.

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