

Crack-an-Egg Pies

Makes 12

Ingredients

12 slices wholemeal bread, crusts removed

75g Australian butter, softened

12 x 50g eggs

3 spring onions, chopped

3/4 cup corn kernels

1 cup grated Australian Swiss-style cheese

paprika, for sprinkling

Method

1. Flatten slices of bread with a rolling pin. Spread both sides with butter and press into muffin tins.

2. Crack an egg in the centre of each bread case. Sprinkle with onion, corn, cheese and paprika.

3. Bake at 180°C for 20 minutes or until the egg has set.

--**Tip:**-- Make use of the crusts by brushing with melted butter, coating in grated Parmesan cheese and baking at 200°C for 10-15 minutes or until crisp and golden. Serve with dip or eat as a snack.

