

# Bunny in a Hole



Preparation Time: 15 minutes  
Ready In Time: 30 minutes  
Serves: 4

## Essential Equipment

Baking sheet  
3 1/2 inch cookie cutter  
Butter knife  
Cutting board

## Gather Ingredients

4 eggs  
8 slices white or brown bread  
4 slices *Kraft* Extra Cheddar Process Cheese Slices  
Frozen peas, red pepper, chives

## Do This First

Wash & cut 4 small triangles from a red pepper.  
Wash 4 chives & cut in half. Preheat oven to 425°F.

## Simple Steps

- 1 Cut hole in centre of 4 slices of bread using a 3 1/2 inch egg-shaped cookie cutter. Set "hole" aside.
- 2 Butter remaining bread slices and place butter side down on baking sheet.
- 3 Top each with a cheese slice and a piece of bread with a hole in the centre.
- 4 Break 1 egg into each hole.
- 5 Top eggs with two frozen peas for eyes, a red pepper triangle for nose and chives for whiskers.
- 6 Bake at 425°F until the cheese has melted and egg is set but slightly runny, about 15 minutes. Check frequently as eggs set quickly.
- 7 Remove from oven. Cut "hole" in half to use as bunny ears.



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