



Wonder® Toast Soldiers

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This is a Wonder® Bread inspired recipe from *Sundays: A Celebration of Breakfast and Family in 52 Essential Recipes*, by Mark Pupo (Appetite by Random House, a division of Penguin Random House Canada)

Ingredients

- 4 eggs (room temperature)
- 4 slices Wonder® Bread
- 4 pats butter
- Salt and pepper to taste

Cooking Tip

There are two steps to avoid cracks forming on your eggs as they boil:

1. Don't put the eggs into the hot water straight from the fridge; let them come up to room temp.
2. There's a pocket of air inside every egg, which expands and causes the shell to crack as it heats. Using a pin, make a small hole in the blunt end of the egg before you place it into the water—this will help to release the hot air and steam.

How to Make

 Prep Time: 5 mins | Cook Time: 5 mins | Total Time: 10 mins

1. Place the eggs into a medium saucepan and fill with enough water to just cover them.
2. Bring to a low boil, then reduce to a simmer. Simmer the eggs for a minute, then remove the saucepan from heat and cover with a lid for 3 minutes. Any longer than that and the yolks will be too firm for the all-important dunking.
3. The moment you place the eggs into the saucepan, start toasting your bread.
4. Butter the toast, then slice into strips.
5. Stack alternating strips (like Jenga pieces) on a plate for the center of the table.
6. If you have egg cups, serve the cooling eggs with the top quarter of the shell sliced off.*
7. Season with salt and pepper, and then start dunking!

*If you don't have egg cups, you can substitute small juice glasses or, truthfully, just hold the egg upright on a plate with one hand.