

# Scotch Toast



🕒 Ready in 30mins

👤 Serves 4



## METHOD

1. Combine the eggs, Scotch Whisky Sauce, milk and salt in a bowl and whisk together.
2. Put 1 tsp butter into a frying pan and heat until the butter bubbles
3. Dip the slices of bread into the egg mixture and soak well
4. Place both slices into the hot pan and fry for 2 minutes on each side or until golden brown.
5. Repeat the process with the remaining slices of bread.

## INGREDIENTS

- 4 large eggs
- 3 tbsp Scotch Whisky Sauce
- 2 tbsp milk
- 1 tbsp salt
- 8 slices white bread
- 4 tsp butter (for frying)

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