



An easy snack to have when visitors call round or for an easy dinner.

## Ingredients

12 slices of white bread  
2 eggs  
 $\frac{1}{2}$  cup cream  
melted butter

### Fillings

1 cup grated cheese  
 $\frac{1}{2}$  small onion grated,  
1 egg  
 $\frac{1}{4}$  cup milk.

## Method

**Bread Cases** Cut 8mm circles out of each slice of the bread.  
Place these into greased patty pans.  
beat together the eggs and cream.  
Brush bread cases liberally with this mixture.  
Place a little melted butter in the middle of each case to ensure crispness.  
Bake in a hot oven (190°C) for about 10 minutes or until lightly golden.  
Cool on wire racks then fill.

**Fillings** Combine the ingredients together

Spoon mixture into the bread cases.

Bake at 190°C for 10-15 minutes.

Decorate with paprika, parsley, tomato or peppers.