

So here I sit at work pondering what I could possibly make the kids for breakfast that would be fun and different. Breakfast is usually pretty straight forward, so how do you make it fun and different? You have either pancakes, french toast, cereal or eggs.

I sat thinking of some creative way to up-do a pancake or french toast. How could I upgrade an egg? Still I came up with nothing. So I hit the trusty old recipe book to see what secrets lay inside.

There it was—Frog in a Hole. So simple, so delicious and so breakfast! Slap a couple slices of bacon on the plate and voila, a very fun breakfast in a matter of minutes.

Frog in a Hole

Cut a circle from the center of a slice of bread. Butter both sides of the bread. Place in a hot skillet over low heat. Break an egg into the center of the hole. Cook until the egg is set, turn and cook the other side. Serve.

When spring and summer arrive, I can barely keep the kids inside long enough to sleep, let alone eat a meal, so this was the perfect little meal that they can grab and eat on the porch as well as at the table. It doesn't get any better than that!

The only other healthy breakfast able to be eaten just about anywhere is the good old french toast sandwich. Ready in minutes and can be saved for left overs the next day! You just can't beat it!

French Toast Sandwich

2 eggs

2 tbsp milk

1 tsp cinnamon

10 slices of whole wheat bread

1 pkg. cream cheese (your choice of flavor)

In a small bowl, combine eggs, milk and cinnamon. Dip each slice of bread on both sides and place on a warm skillet. Cook until golden and flip to the other side. When golden on both sides, allow to cool just a moment. Spread a tablespoon or so of your favorite flavor of cream cheese on one slice of toast and top with another slice. Add some fresh fruit as well if you so choose. Eat and enjoy!

