











# Scrambled egg recipe




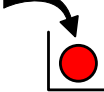



## Ingredients

- 1  egg
- 4  4  tbsp milk
-   ground pepper
-  toast to  serve









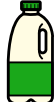


Method

1   a   any 

1. Crack the eggs into a bowl (remove any shell)

2   a 






2. Mix with a fork.

3  in  the  + a  of 




3. Add in the milk and a sprinkle of pepper.

4  your  now.






4. Make your toast now.

5  your  scrambled egg  in the  and  cook for

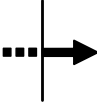

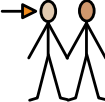

5. Put your scrambled egg in the microwave and cook for

30  seconds.  (Use a  timer)

30 seconds. (Use a timer)

6  with the  +  for another  30  seconds

6. Stir with the fork and cook for another 30 seconds

+  until  they  look  cooked.

+ and continue until they look cooked.