



Egg in a Cloud

Ingredients

4 slices bread
4 thick slices pre-cooked ham
4 slices Baby Swiss cheese
4 large eggs, separated

Directions

Preheat oven to 350 degrees F.

Lightly toast bread slices and place on a cookie sheet lined with parchment paper or aluminum foil for easy clean up. Top each slice of bread with a slice of ham; top ham with a slice of cheese.

Beat egg whites in a mixing bowl until fluffy and stiff peaks have formed. Mound egg whites attractively atop each slice of bread, forming a well in the center. Slide an egg yolk into the center of each egg white well. Place cookie sheet in the center of oven and bake for 10-15 minutes or until the egg whites are lightly golden and egg yolks are just set (egg yolks will be over-easy to over-medium in doneness). Remove cookie sheet from oven.

Using a large, sturdy spatula, plate eggs in a cloud immediately. Serve warm.