

Sheffield Honey Butter Toast

Missie
cindz

Let's
Eat!

Thick slices of generously buttered toast with sweet honey and vanilla ice cream (*the ice-cream's optional*). The crunchy crust is as delicious as the soft inside.

Ingredients

Serves 1 generous portion

- 2 **thick** slices of bread with crust edge
- 2 tbsp butter
- 2 tbsp Sheffield Honey
- 1 scoop of vanilla ice cream (optional)

It is rather rich - but absolutely an indulgence. Breakfast at Cinders! :)



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Instructions:

1. Preheat the oven to 220C/fan 200C/gas 7. Place the two slices of bread on a cutting board and cut the inner bread along the crust and cut it into cubes.
2. Spread (generously) butter on top of the bread. Put this in the oven and bake for about 10 minutes, or until golden brown.
3. Serve it on a plate with Sheffield Honey drizzled over and a dollop of vanilla ice cream on top. Delicious!

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Tip!!

Have the ice cream too! Yum. This is really the perfect weekend breakfast :)

The Sheffield Honey Company is an artisan producer of premium quality English honey. To get your hands on their produce visit: www.sheffield-honey.co.uk or twitter: **SheffieldHoney**

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More recipes coming soon - watch out!

