

## SMOKED WILTSHIRE CURED BACON BRUNCH BREAD

Makes 6 – 8

Takes about 25 minutes (plus about 40 minutes proving time for bread)

8	Smoked Wiltshire cured back bacon rashers (about 225g (8oz))
500g	Bread mix
4	Eggs (one per bread)
	Cherry tomatoes



Preheat oven to Gas 8, 230°C, 450°F.

Take a bread mix and make according to pack instructions.

Lightly knead dough and shape. Divide dough into 6 – 8 and make into small round flat breads. Place on a greased baking tray and allow to rise for 10 minutes in a warm place.

Stretch out the dough rounds to make a little thinner and make a slight ‘moat’ in the centre and crack the egg into this area.

Top with 2 bacon rashers and cherry tomatoes.

Bake in oven for about 20 minutes until well-risen and golden brown.

Alternative variations:

Asparagus spears (2 per bread) plus a teaspoon full of pesto and an egg  
AND/OR use a handful of spinach under the bacon.

Great for breakfast, bunch, tea and super – pack lunches or picnics!!

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