Coddled Eggs

20 minutes

INGREDIENTS

1 egg per coddler
4 tsp cream, per egg separated
Chopped chives
Salt & pepper to taste
1 Tbsp parmesan cheese per egg
Softened butter for brushing

DIRECTIONS

1. Preheat oven to 325 degrees F.
2. Brush softened butter all along the inside of the egg coddler (for flavor & to keep the egg from sticking)
3. Add 1 tbsp (3 tsp) of the cream to the coddler.
4. Add the egg and the remaining 1 tsp of cream.
5. Add salt & pepper to taste.
6. Sprinkle top of the egg mixture with chopped chives and parmesan cheese.
7. Cover the egg coddler with the lid and place in a pot deep enough to add hot water halfway up the egg coddler.
8. Bake in oven for 15 minutes.
9. When finished remove the egg coddler from the water bath, open carefully, and enjoy!