



Cinnamon Toast

"I do like a little bit of cinnamon on my butter," said Tumtum, tucking into a second round of cinnamon toast.

Serves 6

Ingredients:

- 6 slices of white bread
- soft butter or margarine for spreading
- 1 level tablespoon of ground cinnamon
- 3 level tablespoons of brown sugar

You will also need:

- a mixing bowl
- a tablespoon
- a knife



Ask a grown-up to help you with this recipe.

Cooking Instructions:

1. Toast the bread on both sides under a medium grill.
2. Spread the slices on one side with butter while the toast is hot.
3. Mix the cinnamon and the sugar together in a bowl.
4. Sprinkle the cinnamon and sugar over the buttered toast.
5. Put the toast back under the grill and heat for a moment until the sugar has melted.

N.B. For every extra slice of toast, you should allow an extra level teaspoon of cinnamon and an extra heaped teaspoon of sugar.

Nutmeg's Tip: *If you do not use all the cinnamon and sugar mixture, store it in a jar labelled "cinnamon sugar" and use it the next time you make cinnamon toast.*

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