Scrambled eggs can be a filling breakfast and quick and easy dinner. You can make them with just eggs and milk, or you can add other things, like cheese, vegetables, or bacon.

**What I Need:**

- My recipe (see p. 2)
- 2 eggs
- 2 tablespoons milk
- 1/2 tablespoon butter
- Frying pan
- Mixing bowl
- Fork
- Spoon
- Stove

**CAUTION:** the frying pan will be hot!
**Making Scrambled Eggs**

**Gather needed supplies:**
- 2 eggs
- 2 tablespoons milk
- 1/2 tablespoon butter
- Frying pan
- Mixing bowl
- Fork
- Spoon

1. **Crack the eggs into the mixing bowl**
2. **Beat eggs with the fork until the eggs turn a pale yellow color**
3. **Place the frying pan on a burner and turn burner on to medium-low heat.**
4. **Add the butter to frying pan and let it melt**
5. **Add the milk to the eggs and beat with fork for 20 seconds**
6. **Once butter is melted, pour egg and milk mixture into skillet.**
7. **Allow the eggs to cook for one minute. Do not stir the eggs during this time**
8. **Use the spoon to gently stir eggs. Continue to stir eggs until there’s no liquid left.**
9. **Turn off the heat**
10. **Transfer eggs to a plate**