

Eggs

Difficulty:

Preparation Time: 5 minutes

Cooking Time: 10 minutes

Total Time: 15 minutes

Ingredients:

- * 6 eggs
- * 1 tablespoon of butter
- * Salt and pepper to taste

Steps:

1. Preheat the oven to 180 degrees Celsius.
2. In a small saucepan, melt the butter over medium heat.
3. Crack the eggs into the pan and season with salt and pepper.
4. Cook for 2-3 minutes, or until the whites are set and the yolks are still runny.
5. Place the pan in the oven and bake for 5-7 minutes, or until the eggs are cooked through.
6. Serve the eggs warm.

Note: You can adjust the cooking time and oven temperature to your liking.