

Cheesy Buttered Toast with Milk

Start your day with a deliciously creamy and cheesy buttered toast, paired with a glass of warm milk. This simple yet satisfying breakfast is perfect for a quick morning boost.



Breakfast Dish

10 min

Total time

easy

Difficulty

450

kcal / serving

Ingredients

- 2 slices of bread
- 1 tablespoon of butter
- 2 slices of cheese (your choice)
- 1/2 cup of milk
- Salt and pepper to taste (optional)

Steps

- 1 Heat a skillet over medium heat.
- 2 Spread butter on one side of each slice of bread.
- 3 Place the bread butter-side down in the skillet and layer cheese on top of one slice.
- 4 Cook until the bread is golden brown and the cheese is melted, about 2-3 minutes.
- 5 Carefully place the other slice of bread on top, butter-side up, and flip to toast the other side for another 2-3 minutes.
- 6 In a small saucepan, heat the milk until warm, but not boiling.
- 7 Season the milk with a pinch of salt and pepper if desired.
- 8 Serve the cheesy toast hot with the warm milk on the side.