

Perfect Scrambled Eggs – Kid-Friendly

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Prep Time: 5m | Cook Time: 5m | Servings: 2

Ingredients

- 4 eggs
- 1 tablespoon butter, quartered
- 2 tablespoons heavy whipping cream

Instructions

1. In a cold pan, apply cooking spray (we prefer avocado oil).
2. Carefully crack and put all your eggs in the pan.
3. Using chopsticks (or similar utensils), break the yolks and completely mix the eggs.
4. Pour the heavy whipping cream in the eggs and mix again.
5. When thoroughly mixed, put the butter in the pan. Try to separate the butter so pieces are evenly distributed over the eggs.
6. Turn on the stove on low-medium heat.
7. Allow the eggs to cook a little. Using the chopsticks, stir the eggs consistently and slowly. Try to scoop from the outside to the center while lifting up to help the eggs be fluffy.
8. Cook eggs to your desired level of doneness, but remember, they will have a little butter on them. The eggs may seem a little shiny or wet although they may be completely cooked.
9. Allow to cook a little and enjoy!

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