**Mousetraps**

**Ingredients**

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| 1 | **[Egg, lightly whisked](https://www.eatwell.co.nz/recipes/ingredient/Egg/?source=ingredientlist)** |
| 1 cup | **[Colby cheese](https://www.eatwell.co.nz/recipes/ingredient/Colby-cheese/?source=ingredientlist)** |
| 1 cup | **[Tasty cheese](https://www.eatwell.co.nz/recipes/ingredient/Tasty-cheese/?source=ingredientlist)** |
| 1 to spread | **[Vegemite](https://www.eatwell.co.nz/recipes/ingredient/Vegemite/?source=ingredientlist)** |
| 1 loaf | **[Toast bread slices](https://www.eatwell.co.nz/recipes/ingredient/Toast-bread-slices/?source=ingredientlist)** |

1. Preheat oven to 180degC. Mix together egg and grated cheese.
2. Spread a thin layer of oarmite or Vegemite over the bread slices (crusts on or off).
3. Spread the cheese mixture over the oarmite and then cut each slice into three fingers.
4. Place on an oven tray and bake for 10 to 15 minutes until the bread is crisp and golden. Cool on a wire rack and store in an airtight container