Easy Cheesy Gluten Free Eggs Benedict

Ingredients:

- 2 eggs
- 1/3 cup heavy cream
- 1-2T grated cheese
- 2tsp lemon juice
- Salt to taste
- 1/4 T Butter for cooking

Directions:

1. Melt butter in a non-stick skillet with a lid, add eggs.
2. Pour cream over and around eggs and top eggs with cheese.
3. Place lid on skillet.
4. Cook over medium heat until eggs are set to your liking.
5. Spoon cream over eggs.
6. Drizzle with lemon juice.