

INGREDIENTS:

- Sliced white bread
- Butter, softened
- Hundreds and thousands

SUPPLIES:

- Knife
- Cutting board
- Small spatula
- Pie plate

DIRECTIONS:

- Gather ingredients
- Lightly butter one side of a slice of bread. Place bread in pie plate
- Coat the entire buttered side of each slice with sprinkles
- Cut into triangles (some prefer 2, some prefer 4)

The origin of this easy and whimsical three-ingredient recipe can be traced back to Australia and New Zealand. It is simply sliced white bread spread with butter and covered with multi-colored round "hundreds and thousands," the Australian term for sprinkles. It is then typically cut into two triangles.

FUN FACT:

The exact origin of fairy bread is not known, but some say it may come from the poem "Fairy Bread" by Robert Louis Stevenson in his anthology *A Child's Garden of Verses* published in 1885. The poem is as follows:

*Come up here, O dusty feet!
Here is fairy bread to eat.
Here in my retiring room,
Children, you may dine
On the golden smell of broom
And the shade of pine;
And when you have eaten well,
Fairy stories hear and tell.*