

Baked Eggs With Cheese Sauce

- 4 Eggs
- 1 Tablespoonful of Grated Cheese
- 2 Tablespoonfuls of Butter
- 2 Tablespoonfuls of Flour
- 1 Cupful of Milk
- 1 Teaspoonful of Salt

BRUSH an earthenware dish with a little butter; break into the dish the four eggs, cover the mixture with cream sauce, and sprinkle it with one tablespoonful of grated American cheese. Bake in a hot oven for twelve minutes.

Cream Sauce: Melt the butter; add the flour; mix well, and add the cold milk slowly, stirring until smooth and creamy; add the salt, a little pepper, and boil for two minutes.