

**BROWN BREAD  
CREAM TOAST**

Brown Bread  
Salted Hot Water  
Butter  
Cream

**M**UCH depends upon toasting the slices of brown bread until they are nicely browned and quite dry. Moisten them slightly with hot water in which you have put a little salt and butter. Heat to the boiling point as much cream as you need for the quantity of toasted bread you have provided, and after adding a little salt pour the cream over the toast. Place in the oven for a few moments and serve piping hot.