

Cherry Sauce for French Toast

½ Cupful of Cherry
Sirup

1 Cupful of Water

2 Tablespoonfuls of
Flour

A Few Grains of Salt

PUT the water on to boil; mix the flour with a little cold water until smooth; add to the boiling water, and boil very slowly until thick and smooth. Add the cherry sirup and salt. Bring to a boil. Serve hot or cold with the French toast. To make the French toast beat an egg until light; add a cupful of milk and a pinch of salt. Dip bread, and sauté in butter.