

Creamed Cheese and Eggs

3 Hard-cooked Eggs
1 Tablespoonful of
 Flour
1 Cupful of Milk

$\frac{1}{2}$ Teaspoonful of Salt
Speck of Cayenne
 $\frac{1}{4}$ Cupful, or 1 Ounce,
 of Grated Cheese
4 Slices of Toast

Make a thin white sauce with the flour and milk and seasonings. Add the cheese and stir until melted. Chop the egg whites and add them to the sauce. Pour the sauce over the toast, force the yolks through a potato ricer or strainer, and sprinkle over the toast.