

Daffodil Eggs With Spinach Border

- 8 Small Rounds of Toast
- 2 Cupfuls of Creamed Spinach
- 4 Hard-Boiled Eggs
- $\frac{1}{2}$ Teaspoonful of Salt
- A Dash of White Pepper

PLACE small rounds of toasted bread on a hot platter; on each put a tablespoonful of creamed spinach, covering the bread. Cut the whites of four hard-boiled eggs into small pieces and put through a fruit press, or chop fine. Cover the spinach with the whites of eggs. The yolks are grated and sprinkled over the top; add salt and pepper; warm in oven. Garnish with parsley.