

Egg Fondue

- 1 pint milk
- 1 cup stale bread crumbs
- 4 eggs
- $\frac{1}{4}$ teaspoon salt

Combine bread crumbs, salt and milk and place in double boiler, stirring mixture until bread crumbs are thoroughly softened. Beat egg yolk until light, add to milk and bread crumbs and continue cooking until thick. Fold in stiffly beaten egg whites, pour into buttered baking dish, set in pan of water and bake in moderate oven 350° F. until firm..