

German Omelet—Mix smooth a small teaspoonful of flour and one of corn-flour with a tablespoonful of cold milk or cream and stir into the well-beaten yolks of two eggs, pour on one-half cupful of boiling milk, sweeten slightly and flavor with a few drops of vanilla. Then fold in the stiffly beaten whites of the eggs, pour onto two buttered pudding-plates and bake in a quick oven until set. Fold and serve on a hot dish with sugar sifted over. These may be made like savory German omelets by substituting for the sugar salt and pepper, and adding a little chopped parsley.