

Lemon Sauce on Toast

- 1 Cupful of Water
- 1 Egg
- $\frac{1}{2}$ Cupful of Sugar
- 4 Tablespoonfuls of Lemon Juice
- 2 Teaspoonfuls of Grated Lemon Rind
- 2 Tablespoonfuls of Flour
- A Few Grains of Salt

PUT the water on in the top of a double boiler. Mix the flour with a little cold water until smooth; add the egg, well beaten, and the sugar to this; then add slowly to the boiling water, and boil for five minutes. Remove from the stove. Add the lemon juice and rind, and the salt; beat for three minutes. Put into jelly glasses until ready to use. Serve on hot toast.