

Maple-Sugar Waffles—To the beaten yolks of four eggs add a pinch of salt, a pint of milk, one cupful of shaved maple sugar, and enough flour to make a rather stiff batter. Beat until smooth, then add gradually the stiffly beaten whites of the eggs. The batter should then be thin enough to pour from a cup. Have the waffle-irons thoroughly hot and well greased with lard. Butter the waffles when done and serve at once. These are very good for an emergency luncheon dessert.