

## Onion Shortcake

2 Cupfuls of Onions	$\frac{1}{2}$ of a Slightly Beaten
1 Teaspoonful of Salt	Egg
1 Tablespoonful of Shortening	$\frac{1}{2}$ Cupful of Sour Cream

**C**OOK the onions, sliced paper thin, with the shortening and salt until well steamed and tender but not at all brown. When cool, spread over a round of rich baking-powder dough, rolled a quarter of an inch thick and about nine inches in diameter, pouring over the top the cream and egg thoroughly beaten together. Bake in a hot oven— $450^{\circ}$  F.—for about twenty minutes until slightly brown on top. When done, serve with a pork roast in pieces cut for individual serving.