

Sour-Cream Waffles

Beat two eggs light; add two cupfuls of sour cream in which one tablespoonful of baking soda has been dissolved; add half a teaspoonful of salt and flour to make a thin batter.

Pour into a hot, well-greased waffle-iron, shut the iron when it is filled, turn it, and in a few minutes turn again. When the waffles are brown on both sides place in layers. Serve very hot, cutting through the layers to serve. Eat with plenty of butter and honey.