

French Toast

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| 1½ cups dry egg mix,
packed | 12 slices bread
Fat or oil for frying |
| 2 cups hot water | |

In a large bowl, add water to egg mix and beat until free from lumps. Dip each slice of bread in egg mixture, turning the slice to cover both sides. Fry in a heated fry pan with just enough fat or oil to prevent sticking. Cook over medium heat until browned on one side. Turn and brown the other side. Makes 6 servings, 2 slices each.

Muffins

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| 2 cups flour | ½ cup nonfat dry milk |
| 1 tablespoon baking
powder | ¼ cup dry egg mix,
packed |
| ½ teaspoon salt | 1¼ cups water |
| ¼ cup sugar | ¼ cup melted fat or oil |

Mix flour, baking powder, salt, sugar, milk, and egg mix together in a large bowl. Add water and fat or oil. Stir with a fork until just moistened. Batter will be lumpy. Fill greased muffin tins two-thirds full. Bake at 400° F (hot oven) 20 to 25 minutes or until muffins are golden brown. Makes 12 muffins.

Baked Custard

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| 1 cup dry egg mix,
packed | ¼ teaspoon salt |
| 1 cup hot water | 3 cups milk |
| ½ cup sugar | 1 teaspoon vanilla
Nutmeg, if desired |

Heat milk until hot but not boiling. In a large bowl, add water to egg mix and beat until free from lumps. Mix in sugar and salt. Stir in hot milk. Add vanilla. Pour into a baking pan and sprinkle with nutmeg, if used. Bake in slow oven (300° F) about 1½ hours or until the blade of a knife stuck in the center comes out clean. Makes 6 servings, ⅔ cup each.

Cheese Strata

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| 8 slices bread, at least
1 day old | 2½ cups milk |
| 8 slices cheese | 1 tablespoon chopped
onion |
| 1 cup dry egg mix | ½ teaspoon salt |
| 1 cup hot water | Pepper |

Cover bottom of 8 or 9 inch square baking dish with 3 slices of the bread. Place cheese slices on top. Cut remaining 5 slices in half to form a triangle. Arrange in 2 rows on top of cheese, overlapping. Beat water into eggs until lump free. Add milk, onion, salt, and pepper. Pour over bread and cheese. Cover with paper; let stand 1 hour in refrigerator. Remove paper and bake in slow oven (325° F) 1 hour or until firm in center. Let stand 5 minutes before serving. Makes 6 servings.

Scrambled Eggs with Cheese

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| 2 cups dry egg mix,
packed | 2 cups hot water |
| | 2 cups cut-up cheese |

In a large bowl, add water to egg mix and beat until free from lumps. Pour into heated, greased fry pan. Cook over medium heat and stir until eggs begin to get firm. Sprinkle cheese over eggs. Continue cooking until eggs are firm and cheese is melted. Makes 6 servings, ½ cup each.

Scrambled Eggs with Canned Meat

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| 1 tablespoon fat or oil | 2 cups dry egg mix,
packed |
| ¼ small onion | |
| 1 cup cut-up canned
chopped meat or
canned luncheon meat | 2 cups hot water |

Finely chop onion. Heat fat or oil in large fry pan. Add onion and cook over medium heat until tender. Add meat and heat. In a large bowl, add water to egg mix and beat until free from lumps. Add to onion-meat mixture. Cook over medium heat and stir until eggs are thoroughly cooked. Makes 6 servings, about ½ cup each.

Scrambled Eggs with Tomatoes

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| ½ small onion | ½ teaspoon salt |
| 1 tablespoon fat or oil | 2 cups dry egg mix,
packed |
| 1 cup cooked or canned
tomatoes | 2 cups hot water |

Finely chop onion. Heat fat or oil in pan. Add onion and cook over medium heat until tender. Cut up tomatoes and add to onion. Add salt. Heat. In a large bowl, add water to egg mix and beat until free from lumps. Pour into heated, greased fry pan. Cook over medium heat and stir until eggs are thoroughly cooked. Gently stir in tomato-onion mixture and serve. Makes 6 servings, about ½ cup each.

Egg Salad Sandwich Spread

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| 2 cups cooked scrambled
eggs | 1 tablespoon prepared
mustard |
| ½ teaspoon salt | 1 small onion, if desired |
| ½ teaspoon pepper | 2 tablespoons mayon-
naise or salad dressing |
| ¼ cup pickle relish or
chopped pickle | |

Chop eggs and onion, if used. Mix all ingredients well. Makes about 3 cups sandwich spread.

Cornbread

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| 1 cup cornmeal | ½ teaspoon salt |
| 1 cup flour | ¼ cup dry egg mix,
packed |
| 4 teaspoons baking
powder | 1¼ cups water |
| ¼ cup sugar | ¼ cup melted fat or oil |
| ½ cup nonfat dry milk | |

In a large bowl, mix the cornmeal, flour, baking powder, sugar, salt, milk, and egg mix. Add water and fat and stir just until mixed. Fill greased baking pan half full and bake at 400° F (hot oven) for 25 minutes, or until golden brown.

Egg and Potato Scramble

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| 4 medium-sized potatoes,
sliced thin | 1½ cups dry egg mix |
| 1 teaspoon salt | 1½ cups hot water |
| | Pepper |

Fry potatoes in margarine or shortening until they are well browned, sprinkling with salt as browning starts. Cover pan closely. Cook over low heat until potatoes are tender. Beat water into egg mix until free of lumps. Pour over potatoes in pan and cook slowly, stirring occasionally, until eggs are set. Serve at once. Makes 6 to 8 servings.