

ROYAL YEAST CAKES

Royal Yeast Breakfast Waffles.

- 2 eggs.
- 1 $\frac{3}{4}$ cups flour.
- $\frac{1}{2}$ teaspoon salt.
- 1 small slice butter.
- $\frac{1}{2}$ Royal Yeast Cake dissolved
in $\frac{1}{3}$ cup lukewarm water.
- 1 $\frac{1}{2}$ cups scalded milk.

To the scalded milk add the sugar, salt and butter. When lukewarm add the dissolved yeast and the flour. Allow this to stand over night in a moderate temperature. In the morning beat the eggs separately and add to above, and beat well with wooden spoon. Cook in waffle iron or gem pans.