

## RUMBLED EGGS

3 eggs  
2oz. Butter  
1tsp. cream of milk  
Buttered toast

Very convenient for invalids, or when required, a light dish for supper. Beat up three eggs with two ounces of fresh butter, or well-washed salt butter; add a teaspoonful of cream or new milk. Put all in a saucepan and keep stirring it over the fire for nearly five minutes, until it rises up like a soufflé, when it should be immediately dished on buttered toast.

From *Godey's Lady's Book magazine*, reader-submitted recipe from 1866.