

Gourmet Baked Omelet

6 eggs, separated ½ tsp salt
2-½ tsp flour ⅛ tsp pepper
2-½ tsp corn starch 2 tbsp butter
1 cup milk

Whisk egg yolks with flour and cornstarch. Gradually whisk in milk, salt, and pepper. Beat egg whites stiff, and fold into the egg yolks. Melt the butter in a 9-inch skillet; when hot, pour in the batter.

Bake for 20 minutes at 350°. Serve with jam, garlic sauce, or sautéed vegetables such as mushrooms, or sprinkle with powdered sugar.

Adapted from the *ABC of Jiffy Cookery* (1961).