

# Egg Soup

## Ingredients

A tablespoonful of flour, 4 eggs, 2 small blades of finely-pounded mace, 2 quarts of stock No. 105.

## Method

Beat up the flour smoothly in a teaspoonful of cold stock, and put in the eggs; throw them into boiling stock, stirring all the time. Simmer for 1/4 of an hour. Season and serve with a French roll in the tureen, or fried sippets of bread. *\_Time\_.* 1/2 an hour.

*Source: Mrs Beeton's Book of Household Management (1861)*

*Ingredify <https://ingredify.com>*