

Eggs in Cups

1 cup milk

6 eggs

1 cup flour

1/2 tsp. salt

1 tsp. vanilla

1 tsp. orange zest (optional)

1/4 cup butter, melted Preheat oven to 400 degrees F.

Blend first six ingredients (milk thru orange zest) in a blender. Be careful to see that any flour clumps get well-blended.

Blend in butter a little at a time in order to temper the eggs.

Grease muffin tins well and distribute batter evenly between the cups. Bake for 15 minutes, or until puffy and golden on top.