

Marguerites.

Materials—Eggs, two; brown sugar, one-half cup; flour, one-half cup; baking powder, one-quarter teaspoonful; salt, one-third teaspoonful; pecan and meats cut in small pieces.

Utensils — Mixing bowl, tablespoon, cup, knife, muffin tins, teaspoon.

Directions—Beat eggs slightly and add remaining ingredients in order given. Fill small buttered tins two-thirds full of mixture and place pecan meat on each. Bake in a moderate oven fifteen minutes.