

Daisy Cakes

MAMA'S DEVEILED EGGS

I loved gathering eggs with Miss Nellie and Miss Daisy. I would carefully take the fresh eggs from each nest. The eggs were still warm when we collected them. It was fun knowing they would make a delicious cake or pie. Nowadays, we consider farm fresh eggs a luxury. When I was growing up, I thought everyone had them. I loved to call the hens by name, pet them, and thank them for giving us such lovely eggs.

INGREDIENTS

15 eggs
2 - 3 tablespoons Miracle Whip
1 - 2 teaspoons French's mustard
Salt and pepper
A Dash of Paprika (optional)

DIRECTIONS

1. Boil 15 whole eggs. Cool under running water. Peel.
2. Cut eggs in half and put yolks into a food processor. Pulse just until crumbled.
3. Put into mixing bowl with Miracle Whip, French's mustard and salt and pepper to taste.
4. Mix with fork until combined.
5. Put into egg halves. Chill and enjoy!

