

Squash Soufflé

Ingredients

- 2 summer squash
- 2 eggs, separated
- 2 heaping Tbsp flour
- 1 cup sugar
- Salt & pepper to taste
- 1 dash nutmeg
- 1 cup rich milk
- 1 piece butter, size of a walnut

Instructions

1. Pare squash and cut in small pieces. Boil till tender.
2. Drain and mash.
3. Add butter (size of walnut) and mash together.
4. Add sugar, salt, and nutmeg, then beaten egg yolks.
5. Mix well with flour and milk until smooth.
6. Lastly, add beaten egg whites and pour into a well-buttered casserole.
7. Bake in moderate oven at 300-325°F for 45 minutes.

Squash Sufflé

2 summer squash

2 eggs

2 rounded tbsp flour

1 C sugar

salt & pepper to taste

1 dash nutmeg

1 C rich milk

Pare squash & cut in small pieces. Boil till tender. Drain & mash. piece of butter size of walnut. Add sugar, salt & nutmeg. Then beaten egg yolks separately. Mix well with flour & milk till smooth. Lastly add beaten egg whites & pour into well buttered casserole. Bake in mod. oven 300 - 325 for 45 min.

