Squash Soufflé

Ingredients

- 2 summer squash
- 2 eggs, separated
- 2 rounded Tbsp flour
- 1/2 cup sugar
- Salt and pepper, to taste
- Dash of nutmeg
- 1 cup rich milk
- Piece of butter, size of a walnut

Instructions

1. Pare (peel) squash and cut into small pieces.
2. Boil squash until tender, then drain and mash with a piece of butter the size of a walnut.
3. Add sugar, salt, pepper, and nutmeg to the mashed squash.
4. Add beaten egg yolks. Mix well.
5. Add flour and milk and mix until smooth.
6. Last, fold in beaten egg whites.
7. Pour into a well-buttered casserole.
8. Bake in a moderate oven slowly, about 45 minutes, at 300°F to 325°F.

Squash Suffle

2 Summer squash.

2 eggs.

2 rounded TB. flour.

½ C sugar salt & pepper to taste

Dash nutmeg.

1 C. rich milk. Pare squash cut in small pieces, then boil until tender, drain mash with piece of butter size of a walnut, add sugar salt & pepper & nutmeg. Then add beaten eggs yolks. Mix well & flour & milk until smooth. Last add beaten whites & pour into a well buttered casserole in a moderate oven slowly about 45 minutes 300 to 325