

Lemon Soufflé

Ingredients:

3/4 cup sugar

1 Tablespoon butter (melted)

2 Tablespoon all-purpose flour

1/2 teaspoon salt

1 cup milk

6 eggs, separated

2 lemons, zested then juiced



Instructions:

Preheat oven to 350°F.

In a stand mixer combine sugar, butter, flour, salt and milk; mixing until smooth. Add egg yolks and mix until smooth. Add lemon zest and juice; mix well.

In a stand mixer beat egg whites until peaks are stiff. Fold the yolk mixture into the whites gently to combine both mixtures.

Butter 6 ramekins and lightly coat with sugar. Pour the mixture into the cups. Set the cups in 1/2" of hot water in a baking pan. Bake 25 minutes or until tops have risen and turn golden brown.

Makes 6