



Sweet Souffles

Elegant and easy

1/2 cup dry bread crumbs

2 lbs sweet potatoes

2 tbsp butter

1 tsp salt

2 tsp cinnamon

3 egg yolks

5 egg whites

Boil the sweet potatoes until tender. Peel and mash with 2 tablespoons of butter. Stir in salt, cinnamon, and egg yolks. Coat a souffle pan (or any 48 oz pan) with cooking spray and coat with bread crumbs. Beat the egg whites until stiff and fold into the sweet potatoes. Gently pour the souffle mixture into the dish and bake at 350 degrees for 35 minutes.

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