

From the kitchen of David and Jennifer Deaven

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Desserts/Peach Souffle

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A: 2C cottage cheese, processed
6 egg yolks
2t vanilla extract
few drops almond extract
6T flour
1/2t salt
1/4C sugar
1T lemon zest, grated

B: 6 egg whites

C: 2 peaches, sliced
2t lemon juice

1. Coat a souffle pan with oil and preheat oven to 375F.
2. Process (A) until smooth and transfer to large bowl.
3. Beat (B) until soft peaks form. Fold loosely into (A) mixture and transfer to souffle pan.
4. Toss (C) and arrange peaches in fan on top of souffle.
5. Bake for 45min or until solid. Serve immediately.

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