

Butternut Squash Souffle

Marilyn Sprague, 2015 Potluck
From Jerry Schreck, Merion Golf Club

Preparation time: 20 minutes

Cooking time: 1 hour 30 minutes

Servings: 4

1 pound butternut squash, steamed and diced

1 pound carrots, steamed and diced

2 sticks (1 cup) salted butter, diced

2/3 cup sugar

6 tablespoons flour

2 teaspoons vanilla extract

7 large eggs (or 6 jumbo)

Soufflé topping, recipe following

Combine first 6 ingredients in food processor, blend 2 minutes, then add eggs 1 at a time until smooth. Pour into buttered 8-inch soufflé dish (may be made up to 3 days ahead).

Preheat oven to 350 degrees.

Bake soufflé for 1 hour and 15 minutes, then add topping and continue baking for an additional 15 minutes. Combined cooking time is 1 ½ hours.

Souffle topping: (I don't believe this was on the soufflé Jerry made)

1 ½ cups corn flakes (crunched up)

½ cup brown sugar

½ cup butter, softened.

Toss the corn flakes, brown sugar, and butter together until all is coated.