



PUMPKIN SOUFFLE

RECIPE COURTESY OF PRINCE WILLIAM COUNTY PUBLIC SCHOOLS

Ingredients

1 15-ounce can of pumpkin
1 large egg
2 ½ teaspoons butter
½ cup of water
1 tablespoon milk
¼ cup brown sugar
Pinch of salt
¼ teaspoon ground nutmeg
½ teaspoon ground cinnamon
½ teaspoon lemon juice
4 teaspoons whipped topping,
optional

Directions

Put pumpkin in a mixing bowl. Add eggs and beat well with a flat beater or wooden spoon.

Melt butter and add to pumpkin mixture.
Add water.

Blend in the next six ingredients: milk, brown sugar, salt, ground nutmeg, cinnamon, and lemon juice.

Divide the mixture among 4 small bowls.

Refrigerate for up to 1 day.

Serve garnished with whipped topping if desired.

SERVES 4