

 *Raisin Toast Recipes*

OLNEY INN SWEET POTATO SOUFFLE



*Ingredients*

Serves approximately 6

- 4 cups canned sweet potatoes, mashed
- 1 orange, juice and zest of the rind
- 2 tablespoons butter, melted
- 4 tablespoons brown sugar
- 1/4 cup sweet sherry
- 2 egg whites beaten stiff
- 1 orange for slicing
- chopped walnuts for topping



# *Raisin Toast Recipes*



## *Preparation*

Combine first 6 ingredients in a 2-quart bowl, add salt and pepper to taste and pour into a 10-inch square baking pan and dribble with melted butter. Bake at 350 degrees for 30 minutes and serve, topping each scoop with a thin orange slice and chopped walnuts.

\* \* \* \* \*