



Wiscasset Woods Lodge

Raspberry Souffle'

This is a constant favorite at the lodge. It's creamy and sweet and tart all at once. They're hardier than a regular soufflé, so no need to worry too about them collapsing. We make the filling and batter the night before and store them in the fridge for quick preparation the next morning but you can also make it all at once. I adapted this recipe from Dana Moos's lovely cookbook "[The Art of Breakfast.](#)"

Ingredients

Batter

1 ½ cups sour cream
1 ½ sticks softened butter
¾ cup granulated sugar
5 eggs
1 ¾ cups + 1 Tbs flour
5 tsp baking powder
2 Tbs milk
½ cup orange juice

Filling

1/3 cup granulated sugar
1 egg yolk
1 cup cottage cheese
8 ounces cream cheese (softened)
1 Tbs vanilla extract

Raspberry topping

2 cups frozen raspberries
1 Tbs brown sugar



Directions

Preheat oven to 325.

Batter – Mix the butter, sour cream and sugar until smooth. Add the eggs one at a time while mixing. Add the flour, baking powder and mix on low then add the milk and orange juice. Blend until just mixed, the batter may remain slightly lumpy.

Filling– Mix the cream cheese and sugar together until smooth. Add in the egg, cottage cheese and vanilla and mix until blended.

Topping – In a small saucepan cook the raspberries and brown sugar until the raspberries are warmed and have released some liquid.

Spray muffin tins with non-stick spray. Fill tins 2/3 full with batter and then add a tablespoon or two of the filling into the middle. Bake for 30 minutes or until golden and the toothpick comes out relatively clean. Let sit for 5 minutes then remove from the tin – we use a thin, flexible rubber scraper to get under the soufflés. Top with a tablespoon of the raspberry topping. The soufflés can also be refrigerated and served cold, but don't put the raspberries on until just before serving.