

# Roasted Butternut Squash Souffle



Prep  
30 m

Cook  
2 h

Ready In  
2 h 45 m

allrecipes!

Walmart\*

Walmart  
45415 Dulles Crossing  
Plz  
STERLING, VA 20166  
Sponsored




Recipe By: KeeperoftheSweets

"A great side dish to impress. Good for potlucks and holiday meals."

## Ingredients

|   |                                       |
|---|---------------------------------------|
| 1 tablespoon white sugar, or as needed      | 1/4 cup white sugar                   |
| 1 butternut squash, halved and seeded       | 1/4 cup brown sugar                   |
| 1/4 cup all-purpose flour                   | 1 teaspoon vanilla extract            |
| 1/2 teaspoon baking powder                  | 1/2 teaspoon ground cinnamon          |
| 1/4 teaspoon salt                           | 1/4 teaspoon ground nutmeg            |
| 1/2 cup unsalted butter at room temperature | 3 eggs at room temperature, separated |

C&H Pure Cane   
Granulated  
Sugar 4 Lb  
\$1.78 for 1 item -  
expires in a  
month

## Directions

- 1 Preheat oven to 350 degrees F (175 degrees C). Line a baking sheet with parchment paper. Lightly butter a souffle or ceramic baking dish and sprinkle 1 tablespoon white sugar over butter, tapping excess sugar out of dish. Store buttered and sugared dish in the refrigerator.
- 2 Place butternut squash, cut-side down, onto the prepared baking sheet.
- 3 Bake in the preheated oven until very soft, 1 to 1 1/2 hours. Allow squash to cool to room temperature.
- 4 Sift flour, baking powder, and salt together in a bowl.
- 5 Scrape flesh from butternut squash into a in a food processor until smooth. Add flour mixture, 1/4 cup white sugar, brown sugar, vanilla extract, cinnamon, and nutmeg and process until smooth. Add egg yolks, 1 at a time, to squash mixture while continually processing.
- 6 Beat egg whites in a bowl using an electric mixer until stiff peaks form; fold into squash mixture. Pour mixture into the chilled dish.
- 7 Bake in the preheated oven until browned and top springs back after pressing, about 1 hour.

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