

Recipe adapted from [www.bakingbites.com](http://www.bakingbites.com)



## Raspberry Soufflé

8 oz. fresh raspberries  
2 t lemon juice  
1/2 c sugar, divided  
1 T flour  
4 large egg whites, room temperature  
Pinch of salt

Preheat the oven to 400F. Butter 4 to 6 ramekins.

In a blender combine the raspberries, 1/4 c sugar and the flour.

In the bowl of a stand mixer, beat egg whites to stiff peaks. Gradually whisk in the remaining sugar and a pinch of salt.

Next gently fold the raspberry mixture into the egg whites until combined.

Fill the ramekins to the top and level off with the back of a knife or spatula.

Place in the oven and bake for 14 to 17 minutes or until lightly golden brown. Remove and serve immediately.

The soufflés will deflate as they cool. They are still delicious and can be refrigerated for up to three days.