



The Dillard House

Our Famous Acorn Squash Soufflé

- 2 large acorn squash, peeled, seeded, cooked, and drained
- 1 cup sugar
- ½ teaspoon ground ginger
- 4 eggs, beaten
- 1 teaspoon vanilla

Mash the cooked acorn squash or put them into a mixing bowl and beat at medium speed. Mix squash, sugar, ginger, eggs and vanilla. Pour into a buttered 2-quart casserole dish. Prepare topping.

Topping

- ½ cup brown sugar
- ½ cup flour
- ¼ cup chopped pecans
- ¼ stick margarine, melted
- ½ cup coconut (optional)

Mix all topping ingredients and spread over squash. Bake in a pre-heated oven at 325* for 30 – 40 minutes. (You can also top soufflé with just coconut, if desired). YIELD: 6 servings

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