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# Camille`s Spinach Souffle

*Camille Shegos - Hudson's Flint*

*1993 United Way Cookbook Committee - Dayton's, Marshall Field and Hudson's Stores*

Servings: 20

**1/4 pound brick cheese**

**1/4 pound American or sharp Cheddar cheese**

**1/2 cup butter**

**2 packages (10 ounce) frozen spinach, drained and squeezed dry**

**2 pounds large curd cottage cheese**

**7 tablespoons flour**

**1/4 cup combined chopped onion and parsley**

**7 eggs**

**dash seasoned salt**

**dash pepper**

Preheat the oven to 350 degrees.

Cut the cheese and butter into small pieces.

In a large bowl, combine the butter, cheese, spinach, cottage cheese, flour, onion and parsley.

In a separate bowl, beat the eggs with the seasonings until well beaten. Fold into the spinach mixture. Pour the combined mixture into a 9x13x2-inch casserole dish.

Bake for about one hour or until brown and bubbly.

Cool slightly. Cut into squares.

## **Breakfast**

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*Per Serving (excluding unknown items): 98 Calories; 8g Fat (74.4% calories from fat); 4g Protein; 2g Carbohydrate; trace Dietary Fiber; 92mg Cholesterol; 103mg Sodium. Exchanges: 0 Grain(Starch); 1/2 Lean Meat; 1 1/2 Fat.*