

Cheese Souffle

Carol Belas

Silverdale, WA. Chamber Of Commerce Favorite Recipes - 1991

10 eggs
1/2 cup flour
1 teaspoon baking soda
1/2 teaspoon salt
1 pint small curd cottage
cheese
1 pound Jack cheese,
grated
1/2 cup margarine, melted

Preheat the oven to 350 degrees.

In a bowl, beat the eggs until fluffy. Add the remaining ingredients in this order: flour, baking soda, salt, cottage cheese, Jack cheese and margarine. Mix well.

Pour the mixture into a 9x13-inch baking dish that has been prepared with nonstick spray.

Bake until a toothpick placed in the center comes out clean, usually 30 to 40 minutes).

(Serving suggestion: Top with a salsa of your personal heat preference.)

Per Serving (excluding unknown items): 1780 Calories; 141g Fat (72.1% calories from fat); 70g Protein; 53g Carbohydrate; 2g Dietary Fiber; 2120mg Cholesterol; 4092mg Sodium. Exchanges: 3 Grain(Starch); 8 Lean Meat; 22 Fat.