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## Skillet Soufflé With Strawberries

- 1 pt. strawberries, thickly sliced (3 cups)
- 1 Tbsp. Grand Marnier or other orange liqueur
- 2 Tbsp. plus ½ cup granulated sugar
- 6 large eggs, separated
- ¼ tsp. salt
- ⅓ cup cold water
- ½ tsp. vanilla extract
- 1½ Tbsp. butter
- Confectioners' sugar, for dusting (optional)



1. Preheat oven to 350°F. In small bowl, toss strawberries with Grand Marnier and 2 tablespoons sugar. Let stand at room temperature.
2. In large bowl, whisk egg yolks until thick. In separate bowl, with electric mixer, beat egg whites with salt until frothy. Beat in water and remaining ½ cup sugar until soft peaks form. Beat in vanilla.
3. In large, nonstick skillet, heat butter over medium-low heat, swirling pan so butter coats sides. Heat until butter starts to bubble.
4. Gently fold egg white mixture into egg yolks and pour mixture into pan. Cook until light crust begins to form on bottom, 3 to 4 minutes. Transfer to oven and bake 13 to 15 minutes, until golden brown and puffed. Cut into wedges. Spoon strawberries alongside.

Makes 6 servings

Per serving: 215 calories, 8.1 g fat, 29 g carbohydrates (1.7 g fiber), 7 g protein