



RECIPE **ANGEL CAKE SOUFFLE**

ENDORSED FOR

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- 1 10-oz. baked angel cake
- 4 eggs, beaten
- 2 cups milk
- 1/3 cup sugar
- 1 tsp. vanilla extract
- 1 tsp. orange extract

Cut cake into 1-inch cubes. Place in a large shallow baking pan. Bake in a 325° F oven for 15 minutes or until slightly dried, stirring once. Cool slightly. Transfer cake cubes to a 2-quart rectangular baking dish.

In a bowl combine eggs, milk, sugar, and extracts. Slowly pour over cake cubes. Press down with back of a large spoon to moisten cake. Bake in a 325° F oven for 30 to 35 minutes or until set in center. Make 6 servings.