



### APPLE SOUFFLÉ

4½ tablespoons Minute Tapioca

⅛ teaspoon salt

1 cup milk, scalded

⅓ cup sugar

½ tablespoon lemon juice

3 egg yolks, beaten until thick and lemon-colored

1 cup grated raw apple, or drained, cooked apple pulp

3 egg whites, stiffly beaten

Add Minute Tapioca and salt to milk, and cook in double boiler 15 minutes, or until tapioca is clear, stirring frequently. Add sugar. Cool. Add egg yolks, lemon juice, and apple. Fold in egg whites. Bake in greased baking dish, placed in pan of hot water, in moderate oven (325° F.) 1 hour. Serve hot with sweetened whipped cream. Serves 8.