

Baked Raisin Omelet Souffle

4 eggs
 $\frac{1}{3}$ cup sugar

$\frac{1}{4}$ teaspoon salt
 $\frac{1}{4}$ cup raisins

SEPARATE the whites from the yolks of the eggs. Beat the whites to a stiff froth, add the sugar and salt to the yolks and beat these also until thick. Then mix lightly together, turn into an oiled baking dish and place in a moderately hot oven. Cook for five minutes or until the bottom of the souffle begins to set, then add the raisins and finish the cooking which will take about ten minutes more. Serve as soon as set in the dish in which it is cooked.

An Omelet Souffle of this kind must be served just as soon as it is ready as it very quickly falls. Use as dessert in a meatless meal.