

Prune Souffle.

- 1 cup cooked prune pulp.
- 1 cup sugar.
- 1 tablespoon lemon juice.
- 3 egg whites.

Cook the fruit pulp, sugar and lemon juice until slightly thick, then fold the mixture into the stiffly beaten egg whites. Turn it into a greased baking dish and bake it for 20 minutes at 175 degrees F. Serve with top milk.