Cheese Souffle II

Marjorie McFrland The Church of St. Michael and St. George - St. Louis, MO - 1985

4 eggs, separated 1 can cheddar cheese soup Preheat the oven to 350 degrees.

In a bowl, beat the egg yolks and soup until smooth.

In a bowl, beat the egg whites. Fold the egg whites into the yolk mixture.

Pour the egg yolk mixture into a casserole dish. Place the casserole dish into a larger dish half filled with water. Place the larger dish into the oven.

Bake for one hour.

Per Serving (excluding unknown items): 296 Calories; 20g Fat (62.6% calories from fat); 25g Protein; 2g Carbohydrate; 0g Dietary Fiber; 848mg Cholesterol; 280mg Sodium. Exchanges: 3 Lean Meat; 1 1/2 Fat.