

Frozen Souffle with Hot Strawberry Sauce

Dorothy Hampson

Silverdale, WA. Chamber Of Commerce Favorite Recipes - 199

Servings: 4

1 pint vanilla ice cream

1/4 cup Curacao liqueur

1/2 cup heavy cream

2 tablespoons toasted

almonds, chopped

2 tablespoons

confectioner's sugar

**HOT STRAWBERRY
SAUCE**

*1 pint fresh strawberries,
washed, hulled and cut in
halves*

1/4 cup sugar

2 teaspoons Curacao

Soften the ice cream slightly. Stir in the Curacao.

In a bowl, whip the cream until thick and shiny. Fold into the ice cream mixture. Spoon into a three-cup metal mold. Sprinkle the surface with confectioner's sugar and almonds.

Cover and freeze until firm (overnight or longer).

Bring the frozen souffle to the table on a serving dish.

To unmold: wrap the serving dish for 4 or 5 seconds in a towel wrung out of very hot water. Loosen the edge and turn out on a cold platter. Serve with the strawberry sauce.

Mix the sauce just before serving. Place the berries in a saucepan with sugar added to taste. Simmer until soft but not mushy. Remove from the heat. Stir in the Curacao.

Per Serving (excluding unknown items): 354 Calories; 21g Fat (51.6% calories from fat); 4g Protein; 39g Carbohydrate; 2g Dietary Fiber; 70mg Cholesterol; 65mg Sodium. Exchanges: 0 Grain(Starch); 0 Lean Meat; 1/2 Fruit; 0 Non-Fat Milk; 4 Fat; 2 Other Carbohydrates.