

## **Easy Coconut or Chocolate Soufflé**

The blender makes this dessert, easy to make and a hit to serve.

6 eggs  
1/3 cup heavy cream  
1/4 cup sugar  
1 Tb. orange rind  
  
8 oz. cream cheese, softened  
3 oz. cream cheese, softened  
1-1/3 cups coconut



In blender mix eggs, cream, sugar and orange rind on medium speed until smooth.

Cut cream cheese into pieces; add to blender with coconut.

Blend at high speed for 10 seconds.

Pour into buttered 1-quart casserole or soufflé' dish.

Bake in preheated 375 degree oven for 50 minutes, or until set.

Yield: 6 to 8 servings.

NOTE: Blended mixture can be chilled up to 2-1/2 hours in dish before baking; increase baking time to 1 hour.

### **HOT CHOCOLATE SOUFFLE'**

Prepare same as Easy Coconut Soufflé, eliminating orange rind. Substitute 4-ounces sweet chocolate, melted, for the coconut.