

North Lodge on Oakland Recipe

Breakfast Soufflé

Ingredients

2 sticks butter

4 cups ricotta cheese (or cottage cheese)

6 eggs

6 TBS sugar

1 cup bisquick

Cinnamon sugar (optional)

Directions

Preheat oven to 350 degrees

Melt butter and pour over ricotta cheese in a large bowl.

Add eggs, sugar, then bisquick, mixing well after each addition.

Pour mixture into an 8 X 13 rectangle pan (lightly sprayed with Pam).

Sprinkle with cinnamon sugar and bake for 45 minutes.

Cut into squares and top with berry sauce.

Serves 10 to 12