Citron Soufflé

Submitted by Peggy Thompson
Makes 8 servings.
Double recipe to fill a 2 qt. soufflé dish.

Ingredients:

- 3 eggs, separated
- 1 c sugar, divided
- 1 ½ Tbsp grated lemon peel
- ¼ c lemon juice
- 2 Tbsp cold water
- 1 c heavy cream, whipped

Directions:

1. Beat yolks until thick and lemon colored.
2. Add ½ c sugar, lemon peel, juice and water.
3. Cook in heavy saucepan over low heat until thickened - 10-15 minutes. Cool completely.
4. Beat egg whites in large bowl of mixer until soft peaks form.
5. Gradually beat in remaining half cup sugar; beat until stiff peaks form.
6. Slowly fold lemon mixture into beaten egg whites.
7. Fold in whipped cream. Pour into dish.
8. Freeze until firm. Allow to stand at room temperature 10-15 minutes before serving.
9. Can decorate w/candied lemon slices or fresh berries.