



## RICK'S MAPLE<sup>2</sup> SOUFFLE

1/2 cup sugar, powdered  
2 teaspoons baking powder  
1 cup maple syrup  
4 egg whites

2 tablespoons maple sugar  
1 cup fresh whipped cream

Preheat oven to 375 degrees F. Beat the egg whites with a wire balloon whisk or in an electric mixer. Slowly add the sugar and baking powder, turning slowly with a spatula, until well mixed, then slowly drizzle in the maple syrup, turning over the mixture softly with a spatula.

Grease a souffle dish with butter. In barbecue over indirect heat bake at 375 degrees F. for 30 minutes.

Serve immediately with fresh whipped cream to which you've added brown sugar.

Serves 4

