

# Raisin Toast Recipes

## ***Olney Inn Sweet Potato Souffle***



### *Ingredients*

Serves approximately 6

4 cups canned sweet potatoes, mashed  
1 orange, juice and zest of the rind  
2 tablespoons butter, melted  
4 tablespoons brown sugar  
1/4 cup sweet sherry  
2 egg whites beaten stiff  
1 orange for slicing  
chopped walnuts for topping



### *Preparation*

Combine first 6 ingredients in a 2-quart bowl, add salt and pepper to taste and pour into a 10-inch square baking pan and dribble with melted butter. Bake at 350 degrees for 30 minutes and serve, topping each scoop with a thin orange slice and chopped walnuts.

<https://raisin-toast.com>