

My Grandfather's Favorite Coffee Souffle

This recipe comes from a recipe book my Grandmother Winter made for me for Christmas in 1956. Grampa loved coffee ice cream and all sorts of coffee desserts—including that classic New England “don’t waste anything” dessert—coffee jello (served with whipped cream, of course!)

1 ½ C coffee infusion, or 2 rounding tsp. instant coffee in 1 ½ C hot water, ½ C milk, 2/3 C sugar, ¼ tsp. salt, 3 eggs, separated,, ½ tsp. vanilla, 1 tbsp. Knox gelatin.

Mix coffee infusion, milk, ½ of sugar, and gelatin, heat in a double boiler. Add remaining sugar, salt, egg yolks (slightly beaten), and cook about 5 minutes or until slightly thickened. Remove from stove, add egg whites (stiffly beaten) and vanilla. Serve very cold with cream.