

Spinach Bacon Soufflés

These soufflés are incredible. They remind me of the ones Panera Bread serves. If you are not a big fan of spinach, you could certainly omit it. Add ½ cup chopped ham in place of the spinach, or some artichoke hearts.

These little soufflés are versatile and can be served for breakfast, brunch, parties, or showers. Recently our family took a group of graduating seniors on a trip. The moms took turns cooking. These were a hit for breakfast among the adults and the teens. Let's get to baking; I can't wait to taste these again!



- 2 packages Pillsbury Creations dough
- 6 eggs separated
- ½ cup defrosted spinach, drained and fluffed
- ¼ cup plain artichokes chopped and drained (optional)
- ¼ cup finely diced red pepper
- 1 cup 5 blend shredded cheese
- 6-8 strips cooked, crumbled bacon

In large bowl combine egg yolks, spinach, pepper, cheese, bacon, artichokes, ham or whatever combination your taste buds prefer. Mix together well and set aside.

In medium bowl beat egg whites until soft peaks form. Add egg yolk mixture by GENTLY FOLDING the egg whites with the egg yolk mixture.

You will need either a 12 count muffin pan, or 2- 6 count muffin pans. Spray muffin pans with non stick spray. Roll out one package of Pillsbury dough into a 12"x6" rectangle. Using a pizza cutter, cut dough lengthwise in half, then cut the halves into thirds making 6 nearly square pieces of dough. Repeat with the other package of dough.

To assemble the soufflé, take one of the dough squares and place it in one muffin cup. The edges of the dough square will hang over the edges of the muffin cup, but that's OK! Fill the muffin cup about 2/3 full of the egg mixture.

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Gently fold the edges of the dough square over the top of the egg mixture and pinch the dough together to seal the soufflé. Repeat with remaining dough.

Bake in a preheated, 350 degree oven for about 20 minutes, until dough is golden brown. Remove pans from oven and let soufflés set about 10 minutes before removing from muffin tins. Serve while soufflés are still warm. Yum!