

Mini Sweet Potato Soufflés

Saleha · 06/11/2021



Prep Time

1 hour 40 minutes

Difficulty

Easy

Servings

2

Description

crazy recipe of Mini Sweet Potato Soufflés

Ingredients

- FOR THE SOUFFLÉS: 3 sweet potatoes
- 1 tsp. cinnamon
- 2 tbsp. brown sugar
- 1 tsp. pure vanilla extract
- Large pinch of kosher salt
- 4 egg whites
- FOR THE CRUMBLE TOPPING: 1/4 c. finely chopped pecans
- 1/4 c. brown sugar
- 2 tbsp. all-purpose flour
- 2 tbsp. butter, melted, plus more for greasing ramekins
- 1/2 tsp. kosher salt

Instructions

1. Preheat oven to 400°. Place sweet potatoes on a large baking sheet and poke all over with a fork. Roast until tender, 50 minutes. Let cool completely.
2. Scoop out flesh and transfer to a food processor along with cinnamon, brown sugar, vanilla, and salt. Add egg whites and continue to process until combined.
3. In a large bowl, mix all crumble ingredients until well combined.
4. Butter two small ramekins. Divide batter evenly and smooth tops. Sprinkle each with crumble topping. Bake until puffy and completely set, 38 to 40 minutes. Serve immediately.