



### *Souffled Strawberry Jam Omelets*

**ACTIVE: 15 MIN; TOTAL: 25 MIN**

**4 SERVINGS**

These ethereal free-form soufflés—filled with strawberry jam—are equally good for brunch or dessert.

**4 large egg whites**

**⅓ cup superfine sugar, plus more for dusting**

**3 large egg yolks**

**¼ cup strawberry jam**

**Confectioners' sugar, for dusting**

**1.** Preheat the oven to 425°. Position a rack in the upper third of the oven. Generously butter a large rimmed baking sheet and dust generously with superfine sugar. In a large mixing bowl, using a handheld electric mixer, beat the egg whites until soft peaks form. Beat in the superfine sugar, 1 tablespoon at a time, beating well after each addition, until firm peaks form. In a bowl, whisk the egg yolks until pale yellow. Gently fold the egg yolks into the beaten whites.

**2.** With the spatula, use half of the egg mixture to form four 5-by-3-inch ovals on the prepared baking sheet. With the back of a spoon, make a 2-inch-long indentation in the center of each oval and fill with 1 tablespoon of the jam. Cover with the remaining egg mixture to enclose the jam.

**3.** Bake the soufflés for about 10 minutes, until puffed and golden brown but still slightly jiggly in the center. With a metal spatula, gently transfer the omelets to plates. Dust with confectioners' sugar and serve right away. —*Marcia Kiesel*

