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Cheese is **KRAFT**



## Glamour-puss of the party Chocolate "Philly" Soufflé

Strong men go weak at the sight of this one. And it requires no baking! Just be sure your shopping list includes Philadelphia Brand—the freshest-tasting of all cream cheese.

Ready? Start here: Combine 1 cup sugar and 2 envelopes unflavored gelatin; add 2¼ cups water, three 1-inch squares unsweetened chocolate and 4 egg yolks. Stir over low heat until gelatin dissolves and chocolate melts. Remove from heat and

Gradually add mixture to 8-oz. softened cream cheese until blended. Add ½ tsp. almond extract. Chill until thickened. Beat 4 egg whites frothy; gradually add

1 cup sugar to stiff-peak consistency. Fold into chocolate mixture. Spoon mixture into 1 cup heavy cream. Wrap a 3-inch collar of foil around top of 1½-quart soufflé dish. Seal with tape. Chill mixture. Remove foil collar. Chill soufflé. Remove



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