

Christmas Morning Souffle
From A Dark and Snowy Night

This extraordinarily rich and simple dish is perfect for Christmas because you can assemble it the night before, then put it in the oven when the festivities begin in the morning. By the time the first present-unwrapping frenzy has abated, it's ready. This version is vegetarian-friendly and completely simple, but you can jazz it up with sliced tomatoes on top, and you can also slip in some slices of cooked sausages if you're feeding meat-eaters.

(serves 8)

12 eggs

520ml/2 ¼ cups single cream

1 tsp red pepper flakes

350g/3 cups grated sharp Cheddar

20 slices commercial white bread, crusts removed, cut into bite-sized cubes

sea salt and fresh black pepper

6 tbsps. butter, melted

Beat eggs and cream and add pepper flakes.

Butter a 20x30cm/9x13 baking dish. Sprinkle 1/3 of the cheese on the bottom. Scatter 1/3 of the bread cubes on top, then repeat until you've run out.

Pour the egg mixture over the cheese and bread cubes, season, then drizzle with the melted butter.

Refrigerate overnight, covered, then bake at 180C/350F for 45 minutes to an hour, until it reaches the browning you desire.

Serve with a large fruit salad to balance the richness of this dish.

This recipe for Christmas Morning Souffle, reprinted here with permission from the author, is from my favorite new cookbook, *Second Helpings: more tonight at 7:30*, written by Kristen

Frederickson and Avery Curran. More information about the recipes and the cookbook authors can be found here: <https://secondhelpings.net/> And more about Kristen and the evolution of her cookbooks, along with her life in London, can be found on her blog:

<https://www.kristeninlondon.com/>

Author's note: The recipe for the Boozy Chocolate Fridge Cake that Molly bakes in *A Dark and Snowy Night* can also be found in the *Second Helpings* cookbook.