



RKF Recipes

ALL WORLD SPICE BLEND

Great for baking, sprinkled over ice cream, apple sauce, in hot chocolate, or anything that needs a flavor boost!
Now here's a Fall holiday dessert that's quick and easy!

Sweet Potato Soufflé (makes 6 - 8 servings)

Ingredients

- 5 large sweet potatoes (will need 2 cups mashed)
- 3 eggs (beaten)
- 1 cup whole milk
- 2 tbs unsalted butter (melted)
- 6 tbs sugar (3 tbs white, 3 tbs dark brown)
- 1 tsp Smokin' Texas Gourmet **All World Spice Blend**
- 1 tsp Smokin' Texas Gourmet Garlic, Salt, and Pepper
- Mini marshmallows



Directions

1. Pre-heat oven to 350 degrees F
2. Cook sweet potatoes with skins on until soft (can be pierced by fork or knife)
3. Peel and add to a mixing bowl and mash by hand using a "potato masher" or fork
4. Using a hand mixer or stand mixer on medium speed, add sugar, GSP, melted butter, All World Spice Blend and milk (mix until smooth)
5. Slowly add beaten eggs until incorporated
6. Add into a buttered baking/casserole dish, top with marshmallows and sprinkle with dark brown sugar
7. Bake for about 45 minutes

