

## **Applesauce Soufle' Done Dutch**

by Matt Hackney

(adapted from "Second Round - Tea Time at the Masters", Junior League of Augusta)

### **Ingredients**

16 ounces	Unsweetened Applesauce
1/2 cup	Sugar
1 cup	Graham Cracker Crumbs
2/3 cup	Milk or Half and Half
2	Eggs
1/4 cup	Butter

### **Also Needed**

10 inch or 12 inch camping dutch oven (legs and rim on lid)  
mixing bowl  
spatula or large spoon  
serving spoon

### **Directions**

1. Preheat Dutch Oven to 350 degrees  
20 coals for 10 inch oven  
24 coals for 12 inch oven
2. Beat eggs in mixing bowl.
3. Melt butter in Dutch Oven.
4. Combine remaining ingredients with eggs in mixing bowl.
5. Add the mixture to the Dutch Oven and bake for 1 hour.
6. Move all coals to top of the oven for 10 minutes to brown.
7. When done, remove all coals and lid, serve warm.