



Grand Marnier Christmas Souffle Delight

A Little Bit of Magic

Some desserts are just food. Others are a bit of kitchen magic. A soufflé is magic. It starts as a simple bowl of batter. Then, the oven turns it into a tall, puffy cloud.

I love making this at Christmas. The smell of orange and warm sugar fills the house. It feels like a celebration. Doesn't that smell amazing? That's the first reason this matters. Food can make a moment feel special.

The Secret in the Dish

Let's talk about the first step. You butter the dish well. Then you shake sugar and cocoa inside. This makes a sweet, thin coat. It helps the souffle climb the sides as it bakes.

My first souffle didn't rise much. I was in a hurry. I didn't coat the dish right. The poor thing had nothing to hold onto! I still laugh at that. Now I am very careful. What's a kitchen mistake you still remember?

Folding in Clouds

The real trick is the egg whites. You beat them until they are fluffy. They should look like soft clouds. Then you fold them gently into the yellow batter.

Folding is not stirring. You use a light touch. You want to keep all that air in the clouds. That air is what makes the souffle rise. *Fun fact: The word "souffle" comes from a French word meaning "to puff up" or "to breathe."*

A Taste of Sunshine

The flavor is pure sunshine. Orange zest and Grand Marnier make it bright. The cocoa and sugar give it a deep, warm taste. It is light but so rich.

This brings me to the second reason this matters. Sharing something beautiful you made is a gift. You give your time and care. That is the best ingredient of all. Do you have a "sunshine" flavor that makes you happy?

The Grand Finale

When it's done, serve it right away. A souffle waits for no one! It will be tall and golden brown. The center will jiggle just a little.

See also Better Than Boxed Homemade Stuffing Mix

Gather everyone at the table. Watch their faces when you bring it out. That moment of wonder is the whole point. Would you rather have a dessert that's crunchy or one that's cloud-soft?

Ingredients:

Ingredient	Amount	Notes
Unsalted butter	3 tablespoons	room temperature
Granulated sugar	3/4 cup	divided use
Cocoa powder	2 teaspoons	sifted
Unbleached all-purpose flour	5 tablespoons	
Table salt	1/4 teaspoon	
Whole milk	1 cup	
Large eggs	5	separated
Orange zest	1 tablespoon	grated, from 1 medium orange
Grand Marnier	3 tablespoons	
Cream of tartar	1/8 teaspoon	



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Instructions

Step 1: First, get your oven ready. Move a rack to the middle and heat to 400 degrees. Now, take your soufflé dish. Rub it all over with one tablespoon of soft butter. Mix a quarter cup of sugar with the cocoa. Pour it into the buttered dish. Shake and tilt it until the dish is coated in chocolatey sugar. Tap out the extra. This sugary coat helps the soufflé climb. (A thick, even coating is your secret helper here.)

Step 2: Let's make the base. Whisk the flour, a quarter cup of sugar, and salt in a small pot. Slowly whisk in the milk until it's smooth. Cook it on high, whisking the whole time. It will get thick like pudding. Scrape it into a bowl. Whisk in the rest of the butter. Then mix in the egg yolks, orange zest, and Grand Marnier. Doesn't that smell amazing? It reminds me of Christmas morning.

Step 3: Time for the egg whites! Use a very clean bowl. Beat the whites, cream of tartar, and one teaspoon of sugar. Start slow, then go fast. When they get frothy, sprinkle in half the leftover sugar. Keep beating. Add the last of the sugar. Stop when they form soft, glossy peaks. **What does a 'soft peak' look like? Share below!** (If your peaks look dry, you've gone too far. I learned that the hard way!)

Step 4: Now, be gentle. Stir a big spoonful of whites into your orange base. This lightens it. Then, add all the rest of the whites. Use a whisk to fold them in. Gently lift and turn the mixture. Pour it all into your prepared dish. Run your finger around the top edge. This little trench helps it rise like a hat! Bake for 20-25 minutes. It will be puffy and deep brown. Serve it right away. I still laugh at the happy gasp it always gets.

See also [Peanut Butter Yuletide Cookie Delights](#)

Creative Twists

This recipe is wonderful as it is. But sometimes, a little change is fun. You could fold in a handful of tiny chocolate chips. They become melty surprises. Or, use the zest of a clementine instead of an orange. It's a sweeter, gentler flavor. For a nutty note, sprinkle the buttered dish with finely chopped almonds instead of cocoa sugar. Which one would you try first? Comment below!

Serving & Pairing Ideas

This soufflé is a star all by itself. But a dollop of softly whipped cream on top is heavenly. A few fresh raspberries on the side add a pretty, tart bite. For a drink, a small glass of chilled dessert wine pairs beautifully. For the young ones, a sparkling cranberry juice feels just as festive. The bubbles are fun. Which would you choose tonight?



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Keeping Your Soufflé Delight

This dessert is best fresh from the oven. But life happens. You can store leftovers in the fridge. Cover the dish tightly with plastic wrap. It will keep for one day.

I do not recommend freezing it. The delicate texture will not survive. Reheating is a gentle art. Place the cold soufflé in a 300-degree oven for 10 minutes. This warms it through softly.

You cannot make the whole soufflé ahead. But you can prepare the base. Make the cooked flour and milk mixture. Let it cool, then cover it. It waits happily in your fridge for a day.

I once tried to reheat one in the microwave. It became a sad, rubbery pancake. Oven warmth is the only way. Preparing parts ahead matters. It makes a fancy dessert feel possible on a busy night. **Have you ever tried storing it this way? Share below!**

See also [Crispy Golden Christmas Potato Roast](#)

Common Soufflé Hiccups and Fixes

First, your egg whites won't whip. Make sure your bowl is spotlessly clean. Any trace of fat will stop the foam. I remember using a bowl I'd made mayo in. Those whites never did fluff up!

Second, the soufflé doesn't rise high. Did you run your finger around the edge? This little trench is a secret. It helps the soufflé climb the dish walls straight up. Do not skip this step.

Third, it tastes too eggy. This means the base and whites were not folded together well. You must be gentle. Fold until just combined, no white streaks left. This matters for a light, airy bite. Getting these steps right builds your kitchen confidence. **Which of these problems have you run into before?**

Your Quick Questions, Answered

Q: Can I make this gluten-free?

A: Yes. Swap the flour for a gluten-free blend. Use one that measures cup-for-cup.

Q: Can I make it ahead?

A: You can make the base a day early. But fold and bake it just before serving.

Q: What if I don't have Grand Marnier?

A: Use three tablespoons of fresh orange juice. Add a half-teaspoon of vanilla extract for depth.

Q: Can I make a bigger batch?

A: I do not recommend it. Soufflés are fussy. Bake two separate dishes instead for best results.

Q: Any optional tips?

A: Dust the baked top with powdered sugar. Serve with softly whipped cream on the side. *Fun fact: The word “soufflé” comes from the French verb for “to blow” or “to puff.”* **Which tip will you try first?**

A Final Word from My Kitchen

I hope you try this special dessert. It is a showstopper for the holidays. Do not be nervous about the steps. Each one has a simple purpose. I

believe you can do it.

I would love to hear about your baking adventures. Tell me about your family's faces when you bring it to the table. Your stories are my favorite thing to read. **Have you tried this recipe?** Let me know how it went in the comments below.

Happy cooking!
—Elowen Thorn.



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