

Lemon pudding cake

Good too big
do my
own

Here's an old-fashioned dessert that says "home-cooking."

- 50 ml (1/4 cup) butter
- 175 ml (3/4 cup) granulated sugar divided
- 4 eggs, separated
- 15 ml (1 tbsp) grated lemon peel
- 75 ml (1/3 cup) all-purpose flour
- 300 ml (1 1/4 cups) milk
- 50 ml (1/4 cup) lemon juice

1. In a bowl, beat butter with 125 ml (1/2 cup) sugar until light. Beat in egg yolks and lemon peel. Whisk in flour until smooth. Whisk in milk and lemon juice.
2. In a large bowl, beat egg whites until light. Gradually add remaining 50 ml (1/4 cup) sugar. Continue to beat until egg whites are stiff and glossy. Stir one-quarter of egg whites into lemon mixture and then fold lemon mixture into remaining egg whites.
3. Pour mixture into a buttered 8-inch (2 L) square baking dish or 8 to 10 ramekins that have been sprayed with non-stick cooking spray. Set baking dish or ramekins in a larger pan and fill pan with hot water to come halfway up sides of baking dish. Bake in a pre-heated 180C (350F) oven for 40 to 45 minutes (20 to 25 minutes for ramekins), or until top is lightly browned and feels firm when gently pressed. Cover loosely with foil if top is browning too much. To unmould ramekins, run a knife around edge and immerse bottoms in very hot water. Shake gently before inverting onto serving plates. Makes 8 servings.