

Baked Lemon Pudding

Serves 4-6

- 15 g unsalted butter, softened
- 225 g granulated sugar
- 3 large eggs, yolks and whites separated
- 30 g all-purpose flour
- 2 large lemons, grated and juiced
(*about 2 T zest and 6 tablespoons juice*)
- 250 ml whole milk
- Powdered sugar, for dusting
- Softly whipped cream, for serving



1. Heat oven to **180°C**.
2. Place **butter** in a medium mixing bowl. Gradually add **sugar** as you mash the mixture with a wooden spoon until it looks like damp sand.
3. Mix **egg yolks** into sugar mixture, then beat in the **flour**.
4. Add **lemon zest** and **juice**, then whisk in the **milk**.
5. In a separate clean large bowl, beat **egg whites** to stiff peaks. Fold whites by hand gently into batter.
6. Pour mixture into a 5-cup (20x20x4-cm) baking dish. Bake for **about 40 minutes**, or until mixture is just set and top is golden brown.
(*Alternatively, bake in individual ramekins or custard cups for about 20 minutes.*)
7. Serve warm, dusted with **powdered sugar**, with softly **whipped cream** alongside.