



Lemon Delicious Pudding



DIFFICULTY: EASY



PREPARATION TIME: 20
MINUTES



COOKING TIME: 35 MINUTES



SERVES: 6

Ingredients

- 100g Unsalted butter, softened
- 2 large Lemons, zested and juiced
- 1 ½ cups Caster sugar
- 3 eggs, separated
- ½ cup Self raising flour
- 1 ½ cups Milk

Method

Combine the softened butter, lemon zest and caster sugar in a mixer or processor and beat until pale and fluffy. Add one egg yolk at a time and beat slowly after each addition. Add the flour and lemon juice into the mixture and beat until combined. Slowly add the milk to the mixture and beat until you have a smooth batter. Set aside while you prepare your oven with a water bath.

Place a universal tray into your oven on level 1 and pour in 1 lt of hot water. Close the oven door and set to Bottom Heat function at 160°C.

Using an electric hand mixer or a balloon whisk, beat the separated egg whites in a medium bowl until soft peaks form. Add 1/3 of these to the batter and fold in gently. Continue to fold in the remaining 2/3's of the egg whites.

Lightly grease a 6-cup ovenproof dish, approximately 30cm x 20cm. If your dish has handles or a wide rim, that will assist you to remove the dish from the water bath at the end of cooking. Pour in the pudding batter into the prepared dish. Place the dish into the oven sitting in the water bath you have prepared.

Bake for 30 mins until the top of your pudding is just set with a slight wobble. Carefully remove from the oven and serve the pudding dusted with icing sugar and drizzled with cream.

Notes
