

## Lemon Pudding

**Servings:** 4-6

**Prep Time:** 15min

**Cook Time:** 1hr



### Ingredients

- 90g butter
- 150ml sugar
- 2 eggs separated
- Grated rind of 1 lemon
- 50ml fresh lemon juice
- 250ml milk
- 25ml cake flour

### Directions

1. Cream butter and sugar
2. Add the egg yolks and beat well
3. Add lemon rind, lemon juice and the milk
4. Add the flour
5. Fold in the stiffly beaten egg whites
6. Pour the mixture into a greased baking dish and stand in a 'bain marie'
7. Bake for 45min at 180 degree C
8. A crust will form on the top and the pudding makes its own sauce as it bakes