

Lemon Pudding Cake

Ingredients

¼ cup all-purpose flour

½ to ¾ cup sugar (depending on your level of sweetness)

1 tsp salt

3 eggs, separated

1 cup milk

¼ cup lemon juice

Preheat oven to 325°F. You will need a greased 9-inch square baking dish* plus larger dish to hold water.

Instructions

1. In medium bowl, combine flour, sugar and salt. In small bowl, beat egg yolks; mix in milk and lemon juice. Add to flour mixture, mixing well.
2. In mixing bowl, whip egg whites until stiff but not dry; fold into egg yolk mixture. Pour into baking dish, then place into larger pan filled with 1-inch hot water.
3. Bake 50 minutes or until top is nice and brown. Cool about 30 minutes; then serve. Keep leftovers in the refrigerator.

*Mixture can be poured into 8 (6-ounce) custard cups, placed in a shallow pan filled with 1-inch of hot water. Bake 20 to 30 minutes or until nice and brown.

LAURA LEE ALICE COOKS

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Notes:
