

# Lemon Delicious Pudding

**Season:** Autumn/Winter

**Makes:** 6 to 8 serves



## Equipment

knife  
chopping board  
large stainless steel mixing bowl  
grater  
electric mixer  
rubber scraper  
measuring jug and cups  
scales  
ovenproof dish 22 x 22cm  
large roasting pan

## Ingredients

150g butter, melted  
1 tablespoon finely grated zest  
1/3 cup lemon juice  
  
1¼ cups caster sugar  
¾ cup self-raising flour, sifted  
1½ cups milk  
4 eggs, separated  
  
oil spray  
icing sugar for dusting

## What to do:

Preheat the oven to 160°C.

1. Boil a kettle of water for the water bath. Lightly spray oil ovenproof dish.
2. Place butter, lemon rind, lemon juice, sugar, sifted flour, milk and egg yolks in a bowl. Whisk to combine.
3. Using an electric mixer, beat eggwhites on high speed until soft peaks form.
4. Using a plastic scraper gently fold ¼ of eggwhite into lemon mixture. Carefully fold in remaining eggwhite without deflating the volume.
5. Pour into greased ovenproof dish. Place pudding into large roasting pan.
6. **Volunteer: Pour boiling water into roasting pan until halfway up sides of ovenproof dish. Carefully place in preheated oven.**
7. Bake for approximately 25-40 minutes until pudding is golden brown on top and just set or feels springy in the centre when touched.
8. Dust with icing sugar and serve