Lemon delicious pudding

Serves: 8 at home or 16 tastes in the classroom
Fresh from the garden: lemons, eggs
This pudding is truly delicious. In my house this is a family favourite.

Equipment

- scales
- kitchen paper
- ovenproof pudding mould (2½-cup capacity)
- bowls – 2 small, 2 large
- lemon juicer
- grater
- metric measuring spoons and cups
- electric mixer
- spatula
- electronic hand beater
- large metal spoon
- ladle
- baking dish with high sides
- electric jug
- heatproof board or mat
- small serving bowl

Ingredients

- 60 g butter
- 2 lemons
- 3 eggs
- 1½ cups castor (superfine) sugar
- 3 tablespoons self-raising (self-rising) flour
- ½ cup milk
- cream for serving
- icing (confectioners') sugar for dusting

What to do

- Preheat the oven to 200°C. Use the scales to weigh the butter. Use some kitchen paper and a small slice of the butter to grease the pudding mould. Set the rest of the butter aside in a small bowl to come to room temperature. Juice the lemons. Grate the zest from each lemon.

- Cream the butter and sugar in the electric mixer until the mixture turns pale. Beat the egg yolks into the butter and sugar one at a time. Using a spatula, scrape down the sides of the mixing bowl to ensure the whole lot is properly mixed.

- Add the flour and milk alternately, a little at a time, to the butter, sugar and egg mixture, mixing lightly after each addition until just combined. (Too much mixing will certainly curdle the mixture at this point, which doesn't seem to matter but it can look alarming.) Scrape down the sides of the bowl again.

- If you have an electric hand beater, use it to whisk the eggwhites until they form soft peaks. If not, transfer the pudding mixture from the electric mixer bowl into another large bowl. Wash and dry the electric mixer bowl and the beaters. Place the eggwhites into the mixer bowl and beat until soft peaks form.

- Mix the lemon juice and zest into the pudding batter. Using the large metal spoon, fold in the eggwhites as delicately as possible. Using the ladle, transfer the mixture to the buttered pudding mould. Carefully place the pudding mould into the baking dish.

- Have the electric jug full of boiling water. Transfer the baking dish to the oven and settle it on the rack. Pour enough boiling water into the baking dish to come halfway up the pudding mould. This is called cooking au bain-marie. Gently close the oven door and bake for 35–40 minutes until the pudding top is golden and feels springy in the centre when touched.

- Remove from the oven. Allow to cool a little. Place the board or mat on the table and serve the pudding in its cooking dish with a bowl of cream alongside. Sprinkle the top of the pudding with a little icing sugar.