

Lemon Delicious

120g butter
4 lemons
6 eggs
3 cups caster sugar
6 tbs SR Flour
3 cups milk

- * Preheat oven to 200°C
- * Grease a baking dish
- * Juice lemons but zest them before juicing and set aside
- * Cream the butter + sugar until mixture is pale
- * Separate the eggs and add yolks to the butter mixture
- * Add the flour + milk alternatively until combined
- * Whisk the egg whites in a clean bowl until stiff.
- * Mix the lemon juice + zest into the batter.
- * Fold ~~into~~ egg whites into the batter w/o overmixing
- * Pour mixture into baking dish + place into a bigger dish. Place on oven rack
- * Pour boiling water into the outer dish to create a 'bath'. Close oven + bake until golden brown on top. (30 mins?)
- * Remove from the oven when cooked + allow to cool a little
- * Dust with a little icing sugar + serve!