



Lemon Delicious

Ingredients

- Eggs 12 seperated into yolks and whites
- Milk 4 and a half cups
- Flour 2 and a half cups
- Baking powder 3 teaspoons
- Sugar 3 and a half cups
- Lemon juice 1 cup
- Rind of lemons juiced
- Butter 450 grams melted

Method

- Preheat oven to 180 degrees
- Find a large deep baking dish , grease well with butter then line with baking paper.
- Using the micro plane take the rind of your lemons then juice them.
- Place flour, baking powder, lemon rind and juice, sugar and egg yolks into a bowl .
- Mix well
- Using a food processor or kitchen aid beat your pure egg whites until stiff peaks form.
- Remove and gently fold in egg whites into your lemon mix 1/4 at a time.
- Spoon mixture into your baking dish , place into a larger baking dish ,pour boiling water into second baking dish until halfway up the sides and place into the oven.
- Bake for 20 to 30 minutes or until golden and just set. It will be a bit wobbly.
- Clean down your benches, do your dishes.
- Collect as many small plates and spoons as people in the room so everyone has pudding 😊
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