

## Lemon delicious



TO PREP

0:10

TO COOK

0:30

SERVINGS

6

## Nutrition

Energy 2347kJ	Fat saturated 16.00g
Fat Total 27.00g	Carbohydrate sugars 57.00g
Carbohydrate Total 70.00g	Dietary Fibre 1.00g
Protein 9.00g	Cholesterol 216.00mg
Sodium 200.48mg	

All nutrition values are per serve.

TRIPLE RECIPE

## Ingredients

- 150g unsalted butter, melted
- 2 teaspoons finely grated lemon rind
- 1/3 cup lemon juice
- 1 1/2 cups caster sugar
- 3/4 cup self-raising flour, sifted
- 1 1/2 cups milk
- 4 eggs, separated
- icing sugar mixture, to serve

**coles** i Looks like your closest store is **Coles Central Melbourne Central, 3000**.

**Lemons 1 each**  
\$1.00 per 1ea



**Free Range Jumbo Eggs 12 pack 800g**  
\$0.65 per 100g



**i** Prices available at displayed Coles store, may not be available at other stores or coles.com.au. Specials commence at 7am on start date, but may start before or extend beyond displayed dates. While stocks last. We reserve the right to limit sale quantities. Multi save price only available when purchased in the multiples specified.

**i** Prices accurate as at: 24/08/2016

## Method

1. Preheat oven to 180°C/160°C fan-forced. Grease six 1 cup-capacity ovenproof dishes.
  2. Place butter, lemon rind, lemon juice, sugar, 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. Using a metal spoon, fold one-quarter of the eggwhite into lemon mixture. Gently fold in remaining eggwhite.
  4. Spoon mixture into prepared dishes. Place dishes in a large baking dish. Pour boiling water into baking dish until halfway up sides of smaller dishes. Bake for 25 to 30 minutes or until golden and just set. Dust with icing sugar. Serve.
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#### Ratings & Comments

4.5 minacheekfraser@gmail.com added this comment at 01:39am Fri 15th July, 2016

*I'm wondering if I can freeze this dish after baking without losing taste or texture when it's thawed?*

4.5 Mysweetness added this comment at 03:12pm Tue 12th July, 2016

*Delicious! Doubled the rind and juice as per others suggestions. I was worried that it may be too liquid so I reduced the milk to 1 1/4 cups. I baked in one large dish for 45 mins. Will definitely make this regularly.*

5 Perthbaker added this comment at 06:43pm Sun 29th May, 2016

*Absolutely delicious. A nice easy recipe and very impressive for entertaining. I use the mini ramikins that are the perfect size for a dessert that isn't too filling.*

5 Loz585 added this comment at 08:20pm Thu 24th March, 2016

*Made two slight changes - reduced sugar to one cup and used the juice and zest of two large lemons. Also baked slightly longer. This recipe is SO easy and the taste... Delicious! Whipped it up in under 10 minutes while serving the main and it was ready in perfect time! Will become a regular in this house.*

Loz585 replied at 08:24pm Thu 24th March, 2016

*Just realised why I had to up the cooking time, I made it in one large 8cup capacity dish. Worked out brilliantly though!*

4 deets79 added this comment at 01:36am Sun 26th July, 2015