

# 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 it's 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  
 electric 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  
 1½ cups 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.

double

\* 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.