

# Lemon Pudding Cake

Servings: 6

*Source: Food & Wine June 2007*

## Ingredients

- $\frac{3}{4}$  cups Sugar
- $\frac{1}{3}$  cup Flour
- 3 large Eggs, Separated
- 2 Unsalted Butter, At Room Temperature
- 1 cup Skim Milk
- 5 Fresh Lemon Juice
- 1 teaspoon Finely Grated Lemon Zest
- $\frac{1}{4}$  teaspoon Salt
- Fresh Berries For Serving

## Method

1. Preheat the oven to 350°F. Spray six 6-oz ramekins with vegetable oil spray. (I butter the cups). In a medium bowl, whisk the sugar with the flour. In another bowl, whisk the egg yolks with the butter until well blended. Whisk in the milk, lemon juice and lemon zest. Pour the lemon mixture into the sugar mixture and whisk until smooth.
2. In a medium bowl, beat the egg whites with the salt until firm peaks form. Gently fold the egg whites into the lemon mixture. Pour the batter into the prepared ramekins and transfer them to a small roasting pan. Place the pan in the oven and pour in enough hot water to reach halfway up the sides of the ramekins.
3. Bake the pudding cakes for 35 minutes OR until they are puffy and golden on top. (My oven cooked them in less than 25 minutes.) Using tongs, transfer the ramekins to a rack to cool for 20 minutes. Serve the cakes in the ramekins or run a knife around the edge of each cake and unmold onto plates. Serve warm or at room temperature with the berries.

*MAKE AHEAD - The lemon pudding cakes can be refrigerated for 2 days.*

## Notes

These should be fluffy on top but a bit like pudding on the bottom. Careful not to overcook.