

Lemon Delicious Pudding

Type: Dessert **Serves:** 34 tastes **Recipe source:** Stephanie Alexander Cooking w Kids
Fresh from the garden: Lemons, eggs

EQUIPMENT:	INGREDIENTS:
Scales	120g butter
Paper towel	4 lemons
2 $\frac{1}{2}$ cup ovenproof pudding x 2	6 eggs
Citrus juicer	3 cups castor sugar
Bowls 2 large and 2 small	6 tablespoons self-raising flour
Grater	3 cups milk
Measuring cups and spoons	
Electric Mixer	
Spatula	
Large metal spoon	
Ladle	
Electric jug	
2 baking dishes with high sides	

What to do:

1. Preheat oven to 200 deg Celsius. Use the scales to weigh the butter and set aside to come to room temperature.
2. Use some paper towel and some of the butter to grease the pudding dishes.
3. Zest or grate the rind from each lemon and juice them.
4. Set out a large bowl and 2 small bowls. Separate the white from the egg yolks by cracking the eggs one at a time over one of the small bowls and let the white fall into one bowl and put the yolk into the other. Empty each white into the large red bowl as you crack them in case a yolk breaks into the whites.
5. Put butter and sugar into the electric mixing bowl and beat until the mixture turns pale and creamy. Then add the egg yolk one at a time. Stop the mixer now and then to scrape down the sides with a spatula to ensure all is properly mixed
6. Add the flour and milk alternately a little at a time to the mixer and mix lightly after each addition until just combined. If beaten too much the mix may curdle but that's ok.
7. Wash mixer bowl, change mixer blade to whisk and beat the egg whites until they form soft peaks
8. Mix lemon juice and zest in the pudding batter. Then using a large metal spoon fold egg whites as carefully as possible. Carefully spoon the mixture into the two pudding basins. Then place each dish into the baking dishes.
9. Boil the electric jug. Settle your dishes onto the racks in oven and get your volunteer to pour enough boiling water to come up halfway up the side of the pudding dish.
10. Gently close oven door and bake for 35-40 minutes until the pudding top is golden and feel springy in the centre when touched.