

# Lemon Pudding Cakes

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Serving size:	6 ounces
Total servings:	6

Measure	Ingredients
1 cup	Sugar
1/3 cup	Flour
1/4 tsp	Salt
4	Eggs, separated
1 1/2 cups	Buttermilk, or 2% milk
1 T	Lemon zest
1/2 cup	Lemon juice
Toppings:	Powdered sugar
	Lemon slices
	Berries
	Whipped cream

## **Method**

1. Preheat oven to 325°.
2. To make a water bath, place a baking pan filled halfway with water into the oven.
3. Choose a pan large enough to hold the ramekins and water.
4. In a bowl whisk together sugar, flour, and salt.
5. In a separate bowl, whisk together the egg yolks, milk, lemon juice and zest.
6. Whisk the wet ingredients into the dry ingredients.
7. Using a mixer and whisk attachment, beat the egg whites until soft peaks form.
8. Spoon 1/4 of the egg whites into the batter and whisk until smooth.
9. Gently fold in the remaining egg whites. Don't stir or it will deflate the batter.
10. Pour the batter into 6 6-ounce ramekins or jars. Fill the ramekins very close to the top.
11. Gently place the ramekins into the water bath.
12. Add hot water if needed so the water reaches at least halfway up the sides of the ramekins.
13. Bake 35 – 40 minutes, until the cakes are puffy and beginning to brown.
14. Using tongs, carefully remove the cakes from the water bath and allow to cool.
15. The cakes will sink slightly as they cool.

## Notes

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Most lemon pudding cake recipes suggest serving the cakes warm. I prefer them room temperature or chilled.

Once the cakes have cooled, wrap tightly and store in the refrigerator. When ready to serve, dust with powdered sugar and top with lemon, berries, or whipped cream if desired.