



This is a classic and, in many families, the ultimate pudding – the golden sponge topping hiding a creamy lemon sauce. Lemon delicious pudding belongs to the era when a roast was invariably followed by a hot pudding. Making 2 dishes rather than just 1 would have been seen as a sensible way of utilising the heat from the oven.

Ingredients

2 lemons
60 g butter
1 cup castor sugar
3 eggs, separated
3 tablespoons self-raising flour
1½ cups milk

Method

Preheat oven to 180°C and butter a 1 litre ovenproof basin or serving dish. Zest 1 of the lemons and juice both.

In a food processor, cream butter with zest and sugar, then add egg yolks. Add flour and milk alternately to make a smooth batter. Scrape

mixture from sides of processor bowl and blend in lemon juice. Transfer to a clean basin.

Whisk egg whites until creamy and firm and fold gently into batter. Pour batter into prepared basin. Stand basin in a baking dish and pour in hot water to come halfway up sides of basin. Bake for 1 hour.

Allow to cool a little before serving. I like lemon delicious best with pouring cream.