

BAKED LEMON PUDDING



INGREDIENTS

100 ml butter

100 g castor sugar

2 large eggs seperated

250 ml self raising flour

pinch of salt

grated rind and juice of 1 large lemon

500 ml milk

METHOD

Beat butter and sugar until light and creamy, then beat in yolks very well. Sift flour and salt together. Beat egg whites until stiff peaks form. Fold flour into yolk mixture with lemon rind and juice and 250ml milk. Fold egg whites in lightly, then stir in remaining milk. Pour into a well greased ovenproof dish and bake at 180 degrees C for 30-40 min, or until well risen.

Foto: Brineel du Toit

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THE CAPE MALAY COOKBOOK