

# Warm citrus pudding

## Ingredients

90g unsalted Butter melted plus extra to brush

1 cup caster sugar

4 eggs separated room temperature

3 teaspoons lemon zest

½ cup flour

1 teaspoon baking powder

1 ¼ cups milk

¼ cup lemon juice

## Method

1. Preheat oven to 180oC or 160o fan forced.
2. Brush the sides of 6 one cup ramekins with softened butter. Place in large baking dish and set aside.
3. Zest the lemons set aside then sieve the flour and baking powder into a bowl.
4. In another large bowl whisk 1 cup of your caster sugar with lemon zest until sugar is moist and fragrant.
5. Add egg yolks and whisk again until creamy and pale yellow approx. 2 mins.
6. Whisk in melted butter then flour until smooth.
7. Slowly whisk in milk and lemon juices until smooth.
8. In a clean dry bowl whisk the egg whites until foamy then gradually add ½ cup of caster sugar beating on medium speed until soft peaks form.
9. Using a whisk, gently fold half of the meringue into the batter until loosened, then fold in the rest of the meringue until just blended.
10. Divide batter equally among prepared ramekins.
11. Sprinkle the top with caster sugar.

12. Add enough boiling water to the larger baking dish to come halfway up the sides of the ramekins. Carefully transfer tray to the oven and bake for 25-30 mins or until tops are golden brown.

13. Serve immediately.