



Lemon Surprise Pudding

Ingredients

- 3 eggs (separated)
- 50g butter (plus extra for greasing oven proof dish)
- 200g caster sugar
- 50g plain flour
- 100ml lemon juice (including from lemon) zest of one lemon
- 250ml milk
- 2 drops vanilla essence

Directions

- Preheat your oven to gas mark 4/180degrees celcius
- Start by greasing an ovenproof dish with butter.Mix the butter, sugar and lemon zest together (easiest in a machine with a paddle but can use a spoon in a bowl) until pale and creamy.
- Add your egg yolks one by one. Add the lemon juice and flour. (it will look like it has split this is normal) Add the milk and vanilla so the mixture resembles a thin batter.
- In a separate (CLEAN!) bowl whisk your egg whites to full peak. Add 3rd of the whites to the lemon mixture and mix in. Add the rest of the whites and gently fold in.
- Pour the mixture into your greased oven proof dish and place inside a larger ovenproof dish or deep tray half filled with warm water (a bain marie).
- Place the dishes inside the oven and bake for approx. 40-50 minutes until the top is golden brown and there is still a wobble to the pudding.
- Remove from the oven and serve with ice-cream or double cream, lovely with fresh blueberries.