



THE J.M. SMUCKER Co

Lemon Pudding Cakes

Prep Time Cook Time Serves Difficulty

20 mins 25 mins 8 N/A

Ingredients

- 1 cup (250 mL) sugar, divided
- 1/3 cup (75 mL) butter, softened
- 1 tbsp (15 mL) grated lemon zest
- 3 eggs, separated
- 1/3 cup (75 mL) **Robin Hood®** Original All Purpose Flour
- 1/3 cup (75 mL) lemon juice
- 1 can **Carnation®** Regular, 2% or Fat Free Evaporated Milk

Fat Free Evaporated Skim Milk

- icing sugar (for sprinkling)

Directions

Step 1:

Preheat oven to 350°F (180°C). Butter eight 1/2 cup (125 mL) ramekins or custard cups. Place dishes in large roasting pan.

Step 2:

Beat 1/2 cup (125 mL) sugar, butter and lemon zest in large bowl using electric mixer until well combined. Add egg yolks, one at a time, beating well after each addition. Beat in flour. Add lemon juice. Gradually add evaporated milk.

Step 3:

Beat egg whites, using clean dry beaters and a clean dry large bowl until soft peaks form. Add remaining 1/2 cup (125 mL) sugar and beat until stiff but not dry. Fold whites into yolk mixture.

Step 4:

Divide mixture among prepared dishes. Pour enough hot water into roasting pan to come halfway up sides of dishes.

Step 5:

Bake in preheated oven for 20 to 25 minutes until pudding cakes are puffed and firm to the touch. Remove dishes from roasting pan and cool on wire rack. Sprinkle with icing sugar before serving. Serve warm or room temperature with fresh berries.

Images

