

# Midwestern Lemon Pudding

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BHS - House 3  
Room 306

Makes 4 to 6 servings:

- ◆ 3 eggs, separated
- ◆ 1/2 cup milk
- ◆ 1/4 cup lemon juice
- ◆ 1 tsp. lemon rind
- ◆ 1/2 cup sugar
- ◆ 1/3 cup all purpose flour
- ◆ 1/8 tsp. Salt
- ◆ Whipped cream, optional

- ◆ In a small bowl beat egg yolks with milk with lemon juice and lemon rind
- ◆ Add sugar, flour and salt. Beat until smooth
- ◆ In another bowl, beat egg whites until stiff. Fold yolk mixture into the whites
- ◆ Butter a 1-quart deep casserole dish
- ◆ Pour mixture into the casserole dish
- ◆ Place casserole with mixture into a larger pan.
- ◆ Pour hot water into the pan to cover 1 inch.
- ◆ Place in oven-Bake at 325 degrees for 30 to 40 minutes or until golden.
- ◆ Serve warm or cold- with or without whipped cream.



**Easy and  
Light**