

Lemon Pudding Cake

A light and refreshing desert with a pudding like texture and a light crunchy crust that is easy to make.

I use low-fat milk for this recipe. If you want a richer flavor, use whole milk or half and half. Sprinkling the raw sugar over the cake gives it a delightful crunch.

Ingredients

4 TBS softened butter
3/4 cup sugar
1 ½ to 2 TBS lemon zest
4 eggs at room temperature
1/3 cup freshly squeezed lemon juice
3 TBS unbleached white flour
1 cup milk
a few gratings of nutmeg
1/8 tsp. salt
1 TBS raw cane sugar (Turbinado)

Directions

Heat a kettle of water and bring it to a boil.

Preheat the oven to 350°F.

Grease a 12"x7"x2" pan.

Grind the sugar with the lemon zest in a food processor for 30 seconds.

Separate the eggs and beat the egg whites with the salt until soft peaks form, and set aside.

The reason I do the egg whites first is because I use my standup mixer and I am too lazy to wash the bowl to beat the whites after I make the dough.

Cream the soft butter with the sugar, then add egg yolks, one at a time, until the dough has doubled and is light yellow. This will take several minutes. Stir in the lemon juice, then add the flour, milk, and nutmeg. Carefully, with a spatula using a rotating motion, fold half of the egg whites into the batter and then the other half. Pour the batter into the prepared pan and set into a larger pan to hold the water for the water bath. In essence, it's like steaming it and baking it at the same time. Once in the oven, add enough hot water to come halfway up the sides. Bake for 15 minutes, then carefully pull out the pans and sprinkle with the raw sugar. Continue to bake for about 25-30 minutes until the cake is lightly browned. Cool and serve either tepid or chilled.

Guten Appetit!

Recipe by Deborah Madison

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