

School Days Citrus Pudding



Serves 4

Prep 20 mins

Cooking 40 mins

Easy

Ingredients

50g butter

200g golden caster sugar

1 lemon, zested

100ml lemon juice (include the juice from the zested lemon)

3 eggs, separated

50g plain flour, sifted

250ml milk

1 tsp vanilla extract

icing sugar for dusting

double pouring cream to serve

1. Heat oven to 180C/160C fan/gas 4. Grease a medium-sized oval baking dish (we used 22 x 18cm) with butter. Combine the butter, caster sugar and zest in a food processor and whizz until the mixture is pale. Add the citrus juice, egg yolks, flour and milk, and whizz until well mixed – it may look a little curdled. Scrape into a bowl. Boil the kettle.
2. In a large, clean bowl, whisk the egg whites until firm but not stiff, then gently fold into the zesty mixture. Scrape into the baking dish and put in a roasting tin half-filled with hot water from the kettle. Bake for 35-40 mins until the top is lightly browned and set, but the pudding is still soft-ish underneath. Serve dusted with icing sugar, if you like.