

Dessert

pudding

Lemon Custard Pudding Cake

This is a recipe from a 1949 cookbook. I used limes and got the same result. Very good with a pasta meal. Another recipe to try is my Easy Coconut or Chocolate Soufflé.

4 eggs, separated

2 cups sugar, divided

6 Tbs. all-purpose flour

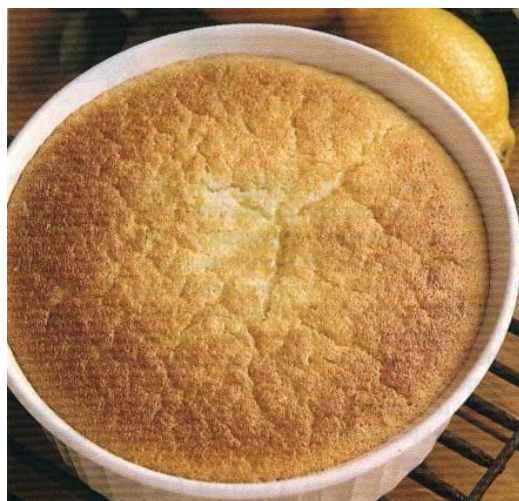
6 Tbs. butter, melted

1-1/2 cups milk

Grated peel of 1 lemon

2 Tbs. fresh lemon juice

Confectionery sugar



After separating the eggs; beat egg whites until stiff, slowly adding 1/2 cup sugar while beating.

Put this meringue in a bowl.

In mixing bowl, combine flour, butter and 1-1/2 cups sugar.

Beat egg yolks; with fork and add to mixing bowl along with milk and lemon peel. Mix well.

Add lemon juice.

Fold in the meringue and pour into a greased 2-qt. baking dish or individual ramekins.

Place in a shallow pan of hot water and bake at 350 degrees for 55-60 minutes or until lightly browned.

Serve warm or chilled with confectionery sugar dusted on top.

Yield: 6-8 servings.

Note: I like to save dishes, a habit my Mother taught me. If you whip your egg whites first, you do not have to clean up the bowl after making the cake. Remember the bowl has to be free of grease or the egg whites will not whip.

JACQUELINE'S COOKBOOK