

## Meyer Lemon Pudding Cakes

1 Tbsp butter for buttering the baking dish  
6 large eggs, separated  
2 cups milk  
2.5 Tbsp grated lemon zest  
1/2 cup lemon juice  
1.5 cups sugar  
1/2 cup all purpose flour  
1/2 tsp salt

1. Heat oven to 325 degrees.
2. Butter the baking dish or ramekins. You will need a roasting pan large enough to put the baking dish or ramekins inside and then be able to add some water. Have everything ready to go.
3. Separate the eggs and put the whites in a bowl large enough to whip them. In a medium sized bowl combine the yolks with the milk, lemon zest and lemon juice.
4. In a large bowl, combine the sugar, flour, and salt. Add the wet mixture (yolks, zest and juice) to the dry mixture and stir until blended.
5. Using an electric mixer, whip the egg whites (in their separate bowl) until soft peaks form.
6. Fold the whipped egg whites, about 2 cups at a time, into the bowl with the lemon batter until it is all combined. Be careful not to over mix so it goes flat.
7. Spoon the mixture into the prepared pans. For the 6 oz ramekins, I filled them up until about 1/2" from the top.
8. Set the baking dish or ramekins inside the larger roasting pan and add hot water until it reaches about half way up the sides of the baking dish.
9. Bake for about 30-35 minutes or until set. The top will puff up and become golden but the bottom will still be very soft.
10. Remove from the oven and from the roasting pan and set the baking dish on a wire rack to cool for 30 minutes. Best served warm or room temperature.

This recipe made 11 of the 6 oz ramekins, but it can also be made in a 9"x13" baking dish, or cut it in half and use an 8"x8" baking dish. The portions in the ramekins are perfect for individual desserts, but probably were too big for the party I had when there were lots of other dessert choices too. Next time, I may try them in even smaller containers.