Lemon Pudding Cake

Dip your spoon through the soft lemon sponge to find the creamy pudding underneath.

MAKES 8 PUDDINGS / OVEN 160°C

Prep 25 min · Bake 32–40 min · Rest 15 min



Ingredients

LEMON BATTER

4 large egg yolks
1 cup sugar
¾ cup full-cream milk
Finely grated zest of ½ lemon
½ cup fresh lemon juice
2 tbsp butter, melted and cooled
½ tsp vanilla extract
Pinch of salt
1/3 cup plain flour

TO FOLD IN

4 large egg whites
1 tbsp sugar

FOR THE RAMEKINS

A little extra butter for greasing

At the oven

1. Make the lemon batter
Butter 8 ramekins. Whisk yolks, 1 cup sugar, milk, zest, juice, melted butter, vanilla and salt. Whisk in flour.

2. Whisk and fold
Whisk whites until foamy. Add 1 tbsp sugar and whisk to soft peaks. Fold into the batter in two batches.

3. Set up the water bath
Fill ramekins evenly. Stand them in a roasting tray and pour hot water halfway up their sides.

4. Bake and rest
Bake at 160°C for 32–40 minutes, until the tops are set and the centres wobble gently. Lift out and rest for 15 minutes.

KOOK'S SECRET

Lift the whisk to check the whites. The peak should bend at the tip. This soft foam folds easily into the thin lemon batter.

Lemon Pudding Cake

The full method

01 **Butter the ramekins and separate the eggs**

Heat the oven to 160°C. Lightly butter 8 ramekins or one small baking dish. Separate the 4 eggs, putting the whites in a clean, dry bowl and the yolks in a large mixing bowl.

02 **Whisk the lemon base**

Whisk yolks, 1 cup sugar, milk, zest, juice, cooled butter, vanilla and salt. Whisk in the flour to make a smooth, thin batter.

03 **Fold in the whites**

Whisk the whites until foamy. Add 1 tbsp sugar and whisk to soft peaks. Fold half into the batter to lighten it. Add the rest, sweeping a spatula down the side and up through the middle until no large streaks remain.

04 **Bake in a water bath**

Divide the batter evenly. Set the ramekins in a roasting tray on the oven shelf. Pour hot water into the tray halfway up their sides. Bake for 32–40 minutes. Start checking at 32 minutes.

05 **Look for a gentle wobble**

Nudge a ramekin. The sponge should be set on top, with a gentle wobble in the centre. Lift the ramekins out of the water bath and rest for 15 minutes. Serve warm.

AT THE TABLE

Dust with icing sugar or serve with a little pouring cream. Take the first spoonful right to the bottom to catch both layers.