

Becky Bakes...

## LEMON SURPRISE PUDDING

(also known as Self-Saucing Lemon Pudding)

55g Softened Unsalted Butter

115g Caster Sugar

1 Lemon, rind and juice

55g Self-Raising Flour

285ml Milk

2 Eggs

½ teaspoon Icing Sugar (optional)



Cook in the oven in a 1 litre oven-proof pie dish, stood in a large roasting tin

1. Oven on to Gas mk. 5, 190°C (170°C Fan), 375°F. Fill a kettle with water and turn it on to boil

2. Grease the pie dish and stand it in the empty roasting tin.

3. Separate the egg whites and yolks, putting the whites into a large mixing bowl, then whisk them until stiff

4. In a separate bowl cream together the butter and caster sugar until well combined, then add the lemon zest

5. Add the egg yolks and flour and beat together

6. Beat in the milk, then the lemon juice

7. Pour the batter into the whisked egg whites and carefully fold the mixture together using a metal spoon. CAUTION! Don't over mix!

8. Pour the combined mixture into the oven-proof dish

9. Carefully pour the boiled water from the kettle into the roasting tin surrounding the pie dish to about one third full

10. Bake in the oven for 45 mins, until browned and firm to touch

11. Sprinkle with sieved icing sugar (optional) and enjoy whilst still warm!

For a demonstration of this recipe, find me on YouTube:

<https://www.youtube.com/watch?v=DdBLTBy-NDg&feature=share&fbclid=IwAR0cKW2-oqKC3wbcrmvG6X6pZSYuREaXX2hJGEBHUTahwyD25gYmVsppEQ>