

LEMON PUDDING

NOTES TO STUDENTS and VOLUNTEER:

1. Please read the recipe.
2. Please measure the ingredients accurately.
3. A volunteer or teacher is to supervise the use of the mix master and oven.

EQUIPMENT

- Measuring cups
- Measuring spoons
- Measuring jug
- Chopping board
- Microplane
- Mixing bowls
- Electric Mixer
- Spatula
- 2 ovenproof dishes
- Baking trays
- Kettle of boiling water

INGREDIENTS

- 4 teaspoons grated lemon rind
- 1 cup lemon juice
- 2 ½ cups caster sugar
- 120g butter
- 2 cups milk
- 1 cup cream
- 6 eggs, separated
- ½ cup self-raising flour

WHAT TO DO

- Preheat the oven to 180°C.
- Separate the eggs. Please do one egg at a time to ensure you don't get any yolk in the egg whites.
- Measure and prepare all the ingredients first.
- Place the lemon rind, lemon juice, sugar, butter, milk, cream, egg yolks and flour in the bowl of an electric mixer and beat until smooth.
- Place the egg whites in another clean bowl of an electric mixer and beat until soft peaks form.
- Fold the egg whites into the lemon mixture.
- Divide the mixture between 2 ovenproof dishes.
- Place the ovenproof dishes in a baking tray and then fill the baking tray with enough hot water to come halfway up the sides of the ovenproof dishes.
- Bake for 30 minutes or until the top is golden brown.
- Serve warm