



## Lemon Custard Cakes

Whether you call them custard cakes or pudding cakes, the premise is the same – during baking a light white cake forms on the top with a creamy sauce on the bottom. Make in individual ramekins and serve with a dollop of whipped cream and sliced fruit or simply sift a little icing sugar over the top.

2 teaspoons butter at room temperature for the ramekins

2 tablespoons butter

1/3 cup sugar

2 teaspoons grated lemon rind/zest

2 eggs at room temperature

3 tablespoons flour

1/4 teaspoon salt

1/4 cup fresh lemon juice (juice from 1 large lemon)

1 cup milk

Preheat oven to 350F.

Generously butter 4 (4 - 6 oz) ramekins. Set aside.

In medium size bowl, cream butter and sugar together until light and fluffy. Add grated lemon zest and mix until combined.

Separate eggs and place egg whites in medium bowl. Add egg yolks 1 at a time to butter/sugar mixture; beat until well blended. Mix together flour and salt; add flour mixture and beat until combined. With mixer on low speed, gradually add lemon juice and milk.

Clean beaters of mixer. In a medium bowl, use electric mixer to beat egg whites until soft peaks form. Gently fold the egg whites into the batter, mixing only until combined (batter will be thin). Pour or spoon batter into prepared ramekins. Set ramekins in shallow baking dish and add hot water until it comes halfway up sides of ramekins. Bake 20 to 25 minutes and cakes are set and golden. Let cool for at least 10 minutes before serving. Makes 4 servings.

Wine Country Cooking School Inc.

1339 Lakeshore Road, RR3, Niagara-on-the-Lake, ON L0S 1J0

(905) 468-8304 FAX: (905) 468-8305 [www.winecountrycooking.com](http://www.winecountrycooking.com)