

## *Jeanette Duncckel's Meyer Lemon Pudding*

### **Ingredients:**

2 tablespoons butter  
1/2 cup sugar  
3 eggs separated  
1 cup milk  
1-1/2 tablespoons flour  
1/3 cup Meyer lemon juice  
Grated rind of 1 Meyer lemon  
Serves 4

3 tablespoons butter  
1/2 cup sugar  
4-5 eggs separated  
1-1/2 cups milk  
2-1/4 tablespoons flour  
1/3 cup Meyer lemon juice  
Grated rind of 1-1/2 Meyer lemons  
Serves 6

### **Preparation:**

Preheat oven to 350 degrees  
Beat butter until soft. Gradually add sugar, beating until incorporated.  
Beat in egg yolks one at a time.  
Add milk, flour, lemon juice and rind. Beat well. (Mixture may have a slightly curdled look.)  
Beat egg whites to soft peaks. Fold them into batter.  
Pour into a 1 quart, nonreactive baking dish and set in pan of hot water that comes halfway up sides of dish.  
Bake for 50 to 60 minutes or until light golden brown on top.  
Serve tepid or chilled.  
This pudding separates during baking into a sponge layer on top and a creamy custard underneath.