

## Lemon delicious

<p><b>Ingredients</b></p> <p>30g butter, melted 2 teaspoons finely grated lemon rind <math>\frac{1}{2}</math> cup) caster sugar 3 eggs, separated 1/4 cup self-raising flour 1/3 cup (80ml) lemon juice 1 cup (250 ml) milk <i><math>\frac{1}{2}</math> cup caster sugar, extra</i></p>	<p><b>Equipment</b></p> <p>Measuring spoons &amp; cups Sharp knives Zester juicer Mixing bowl ramekins</p>
<p><b>What to do</b></p> <p>Preheat oven to 180°C (160°C fan-forced). Grease six 1-cup (250ml) ovenproof dishes; place in a large baking dish.</p> <p>Beat egg yolks and sugar in a small bowl with electric mixer until thick and creamy; transfer to a large bowl.</p> <p>Stir in butter, milk, rind, juice and sifted flour.</p> <p>Beat egg whites in a clean small bowl with electric mixer until soft peaks form. Add extra sugar gradually, beat until dissolved between each addition.</p> <p>Fold into the lemon mixture in 2 equal batches. Pour this complete mixture into small greased oven proof dishes.</p> <p>Place these dishes into a large ovenproof dish or roasting dish. Pour enough hot water into the large dish to come halfway up the sides of the small dishes.</p> <p>Bake in the oven for approx. 30 mins or until puddings are set.</p>	

