



Lemon Pudding Cake

3 oz. butter
 $\frac{3}{4}$ C + 2 Tbsp. sugar, plus extra for coating ramekins
Zest of two lemons
Pinch salt
5 egg yolks
 $\frac{1}{2}$ C all purpose flour
 $\frac{1}{2}$ C plus 1 Tbsp. lemon juice

1 $\frac{1}{2}$ C whole milk
 $\frac{3}{4}$ C heavy cream

5 egg whites
pinch cream of tartar
1 Tbsp. sugar

Grease 12 each 6 ounce ramekins. Coat the inside of each ramekin with granulated sugar and tap out excess. Arrange ramekins in a shallow roasting pan. Preheat oven to 350.

cream butter with sugar, salt, and lemon zest. Slowly beat in egg yolks, scraping down sides. Mix in flour, then lemon juice, scraping down sides. Whisk in milk and cream by hand, whisking until smooth. Set aside. Whip egg whites with cream of tartar until foamy, then add sugar and whip to soft, mounding peaks. Gently whisk in lemon cream mixture until combined. Transfer batter to a pitcher, or use a ladle to fill each ramekin with batter (it will be pourable and liquid), working quickly before batter separates. Carefully pour hot water into the roasting pan to reach halfway up the sides of the ramekins. Bake for approximately 20-25 minutes, or until cakes are golden brown and springy. Remove from oven and cool in water bath. Transfer to refrigerator and chill for at least 30 minutes, up to overnight. To serve, gently tap the cake out of the ramekin and serve 'pudding side' up.

Recipe from Chef Michelle Vernier
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