**Lemon Pudding recipe**

**Ingredients**

4 oz (125g) sugar

2 oz (50g) butter or margarine

1 tablespoon boiling water

2 oz (50g) plain flour

Juice and grated rind of 1 large lemon

2 eggs, separated

8 fl.oz (225 ml) milk

**Tools**

Scales

Mixing bowl

Wooden spoon

Tablespoon

Sharp knife, and safe surface to cut on

Grater

Juicer

2 Small bowls for separating and beating eggs

Measuring jug

2 pint (1.1litre) dish

Roasting dish big enough to stand the 2 pint dish in

1. Zest the lemon, cut it in half, and squeeze the juice out
2. Cream the sugar and butter, adding the boiling water to make the mixture workable
3. Stir in the flour, lemon juice and rind
4. Whisk the egg yolks in the milk and add, a little at a time, to the creamed mixture
5. Beat the egg whites until stiff, and fold them into the mixture
6. Butter a 2 pint (1.1litre) pie dish
7. Pour the pudding mixture into the pie dish
8. Stand the dish in a roasting tin half filled with warm water
9. Bake for 45 minutes in an oven pre-heated to 170°C (325°F)