

# Lemon Pudding Cake

## INGREDIENTS

1 cup milk

3/4 cup sugar

1/3 cup all-purpose flour

3 eggs, separated

2 tablespoons unsalted butter, melted and cooled

4 tablespoons fresh lemon juice (about 2 lemons)

Zest from one lemon, divided

1 teaspoon vanilla extract

1/4 teaspoon salt

Powdered sugar, for dusting

## PREPARATION

Preheat the oven to 350°F and lightly grease a 9-inch cake pan or pie plate with nonstick spray. Set aside.

In a medium bowl, whisk together flour, sugar, and salt. Set aside.

In a separate bowl, whisk together egg yolks and melted butter. Add the milk, lemon juice, vanilla extract, and half of the lemon zest and whisk until combined. Add flour mixture and stir until combined.

In a separate bowl, beat egg whites with an electric mixer until stiff peaks form. Fold egg whites gently into lemon mixture until combined.

Pour batter into prepared cake pan and bake until set, about 30-35 minutes. Dust with powdered sugar and remaining lemon zest and serve. Enjoy!