

Lemon Pudding

*Canadian Mennonite Cookbook - 1974
D. W. Friesen & Sons Ltd.*

*1/2 cup sugar
1 cup milk
2 egg yolks, beaten
2 egg whites, beaten
1 tablespoon butter, melted
2 tablespoons flour
juice of one lemon
grated rind of one-half
lemon*

Preheat the oven to 350 degrees.

In a bowl, mix the flour and sugar together well.

Add the melted butter and lemon juice.

Add the beaten egg yolks. Add the milk.

Add the beaten egg whites.

Fold into a greased baking dish. Place the
baking dish in a pan of water 1/2-inch deep.

Bake for 30 minutes.

Per Serving (excluding unknown items): 848 Calories; 30g Fat (31.5% calories from fat); 22g Protein; 124g Carbohydrate; trace Dietary Fiber; 490mg Cholesterol; 362mg Sodium. Exchanges: 1 Grain(Starch); 1 1/2 Lean Meat; 1 Non-Fat Milk; 5 Fat; 6 1/2 Other Carbohydrates.