



Vegetarian

Lemon Delicious



15 mins



35 mins



Serves 10

Ingredients

Butter, softened - 80 g

Lemon zest - 3 tsp

Caster sugar - 1/2 cup

Eggs, separated - 3

Self-raising flour - 1/4 cup

Milk - 1 2/3 cup

Lemon juice - 1/3 cup

Icing sugar, for dusting

Whipped cream, to serve

Method

Step 1

Preheat the oven to 180°C (160°C fan-forced). Grease a 1.5 litre ovenproof dish.

Step 2

Beat the butter, zest and sugar in a small bowl with an electric mixer until pale. Beat in the egg yolks, one at a time, until thick. Stir in the flour, milk and lemon juice. Stir well to combine.

Step 3

Beat the egg whites in a clean small bowl with an electric mixer until firm peaks form. Lightly fold through the lemon mixture. Pour the mixture into the prepared dish and bake for about 35 minutes or until the top is golden and just firm to the touch.

Step 4

To serve, dust with sifted icing sugar and whipped cream.

PER SERVE • Energy 689Kj • Protein 4g • Total Fat 9g • Saturated Fat 5g • Carbohydrates 17g • Sugars 14g • Sodium 109mg