

Dessert

Lemon and Cherry Pudding Cake

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Servings: 6

Preparation Time: 25 minutes

Bake Time: 40 minutes

2/3 cup granulated sugar

1/4 cup all-purpose flour

2 tablespoons lemon peel, finely shredded

3 tablespoons lemon juice

2 tablespoons butter, melted

2 egg yolks

3/4 cup milk

2 egg whites

2 cups fresh sweet cherries, pitted and coarsely chopped

powdered sugar

Preheat the oven to 350 degrees.

In a medium bowl, combine the granulated sugar and the flour. Stir in the lemon peel, lemon juice and melted butter.

In a small bowl, combine the egg yolks and the milk. Add to the flour mixture. Stir just until combined.

In a medium mixing bowl, beat the egg whites until stiff peaks form (tips stand straight).

Gently fold the egg whites into the lemon batter.

Fold in the cherries.

Transfer the batter to a 1 1/2 or 2-quart baking dish. Place the dish in a large pan on an oven rack. Pour hot water into the large pan around the baking dish to a depth of one inch.

Bake for 40 to 45 minutes or until lightly browned and the edges of the cake spring back when lightly touched.

Cool on a wire rack for 30 minutes.

Serve warm sprinkled with powdered sugar or cover and chill for up to 24 hours.

Per Serving (excluding unknown items): 166 Calories; 7g Fat (34.7% calories from fat); 3g Protein; 25g Carbohydrate; trace Dietary Fiber; 85mg Cholesterol; 75mg Sodium. Exchanges: 0 Lean Meat; 0 Fruit; 0 Non-Fat Milk; 1 Fat; 1 1/2 Other Carbohydrates.