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# Lemon Pudding Cake II

*Bonnie Welch and Deanna White*

*Kitchen Keepsakes - Castle Rock, CO - 1989*

**3 tablespoons butter**

**1 cup sugar**

**4 eggs, separated**

**3 tablespoons flour**

**1/4 teaspoon salt**

**1/3 cup lemon juice**

**1 cup milk**

**2 teaspoons grated lemon peel**

**1/4 cup sliced almonds**

**nutmeg**

In a bowl, cream the butter and sugar. Add the egg yolks and beat. Add the flour, salt, lemon juice, milk and lemon peel. Mix well.

In a separate bowl, beat the egg whites until stiff. Fold into the batter. Pour into a 6 x 8 inch buttered dish. Sprinkle the almonds over the batter. Set the dish in a water bath for baking.

Bake at 325 degrees for 50 to 55 minutes.

Dust with nutmeg.

## **Dessert**

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*Per Serving (excluding unknown items): 1845 Calories; 82g Fat (38.9% calories from fat); 44g Protein; 245g Carbohydrate; 4g Dietary Fiber; 974mg Cholesterol; 1291mg Sodium. Exchanges: 1 1/2 Grain(Starch); 4 Lean Meat; 1/2 Fruit; 1 Non-Fat Milk; 13 1/2 Fat; 13 1/2 Other Carbohydrates.*