**Cake Lemon Pudding Cake**

3/4 cup of sugar

1/4 cup flour

3 TBS butter melted

l tsp grated lemon peel

1/4 cup of lemon juice

11/2 cups of milk

3 well beaten egg yolks

3 stiffly beaten egg whites

 Combine sugar dash salt and flour, stir in melted butter, lemon peel, and juice, combine milk and egg yolks and to lemon mixture  Fold in egg whites, pour into  8x8 baking dish, place in larger pan on oven rack

Pour hot water into larger pan  at least 1 in. deep, Bake at 350 for 40 min.

Note: When I make this i usually 4 times it rob loves it warm, I like it cold, we have it both ways, cold almost tastes like a cheese cake, I usually add more lemon juice to it, I love it tangy,  I have not made this for years I think I will try it again.  I am sure you do not have

large pans, or anything that would fit 4 X the recipe do you.  Soon you will be back to your old kitchen, and it will be

like a dream that you even lived in London, and  and walked those streets, after I was home from my mission, it went

so fast, that it seemed like a dream that I went, life quickly passes, aye