

Lemon Pudding Cake

3 lemons
 $\frac{1}{4}$ cup flour
 3 large eggs separated
 $\frac{1}{4}$ teaspoon salt

$\frac{3}{4}$ cup sugar
 1 cup milk
 4 tablespoons butter
 or margarine, melted

Preheat oven to 350. Grease 8 inch square baking dish. From lemons, grate 1 tablespoon peel and squeeze $\frac{1}{3}$ cup juice. In large bowl, combine sugar and flour. With wire whisk or fork, beat in milk, egg yolks, melted butter, and lemon peel and juice.

In small bowl, with mixer at high speed, beat egg whites and salt until soft peaks form when beaters are lifted. With rubber spatula, fold one-fourth of egg whites into lemon mixture; gently fold in remaining egg whites just until blended. Pour batter into prepared baking dish.

Place baking dish in small roasting pan; place on rack in oven. Carefully pour enough boiling water into roasting pan to come halfway up sides of dish. Bake until top is golden and set, about 40 minutes (batter will separate into cake and pudding layers). Cool in pan on wire rack 10 minutes. Serve warm.

Orange Pudding Cake

Prepare as directed in step 1 use $\frac{1}{4}$ cup fresh lemon juice, $\frac{1}{4}$ cup fresh orange juice and 2 teaspoons freshly grated orange peel.
 (= 4 tablespoons.
 정량 2스푼 (조각)이
 간다. (정량만)

• 준비물 | 레몬. 오렌지 쥬스 여기에 밀가루 넣고 + 소금과 넣어 섞는다
 (기름기)

• 여기에 버터 넣고 레몬 레몬주스 + 오렌지주스 + ~~레몬~~ 레몬즙 넣어 섞는다

• 다음 볼에 레몬 레몬즙으로 거품 많이 내서
 그거 준비물에 간소하게 넣어 ~~레몬~~ 레몬즙으로 넣어 섞는다
 • 장시간 조리할 때에 ~~레몬~~ 레몬즙 (레몬즙 레몬즙)