



TASTING TABLE

Recipe to accompany the article available at <http://TastingTable.com>.

Lemon Soufflé Pudding Cake

Recipe adapted from *Celebrating With Julianne* (Prospect Park Books)

Makes 6 to 8 servings

- 1 1/2 cups granulated sugar
- 1 stick unsalted butter, at room temperature
- 6 extra-large eggs, separated
- 2/3 cup fresh lemon juice
- 1 tablespoon finely grated lemon zest
- 2/3 cup unbleached all-purpose flour
- 2 cups whole milk
- 1 cup heavy cream
- 1/2 teaspoon salt
- Confectioners' sugar
- Assorted fresh berries (blackberries, blueberries or raspberries), for garnish

1. *Position the oven rack in the center of the oven and preheat to 350°F. Using an electric mixer fitted with the paddle attachment, beat the granulated sugar and butter in a large bowl until the mixture is light and fluffy. Beat in the 6 egg yolks, one at a time, mixing well after each addition. Fold in the lemon juice and zest, then fold in the flour. Add the milk and cream and stir until the mixture is well blended.*
2. *Using an electric mixer fitted with the whisk attachment, beat the 6 egg whites and salt in a clean large bowl until soft peaks form. Stir one-fourth of the egg whites into the lemon mixture, then gently fold in the remaining whites.*
3. *Pour the batter into a 13-by-9-by-2-inch baking dish. Set the baking dish in a roasting pan. Place the roasting pan in the center rack of the oven and pour enough hot water into the roasting pan to come halfway up the sides of the baking dish. Bake until the cake is just set and golden on top, about 50 minutes. Let cool slightly in the water bath.*
4. *Remove the baking dish from the water bath. Spoon the warm pudding cake into bowls. Dust with confectioners' sugar, scatter the berries on top and serve.*