



Aunty
Roszy®



Incredible Edible Reciplease

The Incredible Edible Luscious Lemon Delicious

Eat this delicious dessert as soon as its made!!

Ingredients (serves 4)

- 3 eggs
- ½ Cup Castor sugar
- 1 Cup of milk
- 1 tablespoon of self-raising flour
- ½ Cup of lemon juice



This is how we do it

1. Preheat the oven to a moderate heat of 180°C (350°F).
2. Separate eggs. Place whites and yolks into 2 separate small bowls.
3. Add sugar to egg yolks and beat with an electric mixer until thick and Creamy.
4. Gradually add milk on low speed. Then add in the sifted flour and lemon juice. Pour into a large bowl.
5. Using clean, dry electric beaters, beat the egg whites in the small bowl until soft peaks form.
6. Fold into the lemon mixture in two batches. Use a spatula for this and do it very gently. Do not stir or beat. Mixture will look a bit curdled but this is correct.
7. Pour into a greased 4 cup ovenproof dish.
8. Stand dish in a baking dish, adding enough boiling water to the baking dish to come halfway up side of the ovenproof dish.
9. Bake in the moderate oven for about 45 minutes or until firm to touch.
10. Sprinkle with a little sifted icing sugar, if desired and serve with yogurt, cream or ice-cream.

