

Lemon Pudding

Jill Ergenbright

3/4 c. sugar
1/4 c. cornstarch
2 1/2 c. milk
3 lg. egg yolks, lightly beaten
2 TBS fine grated lemon zest
pinch of salt
1/2 c. fresh lemon juice
2 TBS unsalted butter, at room temp.

Whisk together sugar & cornstarch in a medium saucepan,. Add milk and whisk until smooth. Add egg yolks, lemon zest and salt; cook over medium heat, stirring frequently at first and constantly toward the end until thickened.

Remove from heat and stir in lemon juice & butter. Recipe says to strain into a large bowl but I like the zest so I don't. Pour into one large bowl or 4 individual serving dishes. Let cool to room temp.

Refrigerate, loosely covered, for at least 2 hours or up to 3 days. Serve chilled.

From "Luscious Lemon Desserts" by Lori Longbotham (from Bend Bulletin)

I've also used lime juice and it was really good too.

Bye for now,

Jill