

Baked Lemon Pudding

Recipe from JR Ryall

Adapted by David Tanis

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Total Time 1 hour

Prep Time 10 minutes

Cook Time 1 hour

Rating ★★★★★ (4,437)



David Malosh for The New York Times. Food Stylist: Simon Andrews.

My repertoire of sweet lemon recipes is limited, but, as it happened, my friend, the Irish pastry chef [JR Ryall](#), was in town, with his new cookbook “Ballymaloe Desserts,” for which I wrote the foreword. It contains a recipe for a homey hot lemon pudding. It’s not a soufflé, but it has a light, airy feel. And, as it bakes, it separates into distinct layers, custardy on the bottom and spongy on top. —**David Tanis**

INGREDIENTS

Yield: 4 to 6 servings

- 1 tablespoon/15 grams unsalted butter, softened
- 1 cup plus 2 tablespoons/225 grams granulated sugar
- 3 large eggs, yolks and whites separated
- 3 tablespoons/30 grams all-purpose flour
- 2 large lemons, grated and juiced (about 2 tablespoons zest and 6 tablespoons juice)
- 1 cup/250 milliliters whole milk
- Confectioners’ sugar, for dusting
- Softly whipped cream, for serving

PREPARATION

Step 1

Heat oven to 350 degrees and set a rack in the middle of the oven.

Step 2

Place butter in a medium mixing bowl. Gradually add sugar as you mash the mixture with a wooden spoon until it looks like damp sand.

Step 3

Mix egg yolks into sugar mixture, then beat in the flour. Add lemon zest and juice, then whisk in the milk.

Step 4

In a separate clean large bowl, beat egg whites to stiff peaks. Fold whites by hand gently into batter.

Step 5

Pour mixture into a 5-cup ceramic or glass baking dish (or Pyrex pie plate). Bake in the middle of the oven for about 40 minutes, or until mixture is just set and top is golden brown. (Alternatively,

bake in individual ramekins or custard cups for about 20 minutes.)

Step 6

Serve warm, dusted with confectioners' sugar, with softly whipped cream alongside.

Private Notes

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