

# 柠檬美味蛋糕

## 材 料

- 60克无盐牛油
- 185克细砂糖
- 3个鸡蛋（蛋白和蛋黄分开）
- 1茶匙碎柠檬皮
- 40克筛好的已加入酵母的面粉
- 60毫升「新的」浓缩柠檬汁
- 185克牛奶
- 细砂糖（装饰用）

## 方 法

1. 烤炉预热至180摄氏度，把耐热盘抹上油；将牛油、细砂糖、蛋黄和碎柠檬皮放在小碗中，用电动搅拌机搅打均匀至粘稠，然后倒入一个大碗中。
2. 在碗中加入面粉、牛奶和「新的」浓缩柠檬汁，混合均匀，即制成布丁浆。
3. 用打蛋机搅打蛋白至糊状，再拌入上述布丁浆。
4. 把上述混合物放进耐热盘中，再把耐热盘放进深口烤盘中。在耐热盘周围放上三分之一的开水，烘烤约40分钟，撒上细砂糖，上盘时可淋上适量「新的」浓缩柠檬汁调味。

## Method

1. Preheat the oven to moderate 180°C. Brush a 1 litre ovenproof dish with a little oil. Using electric beaters, beat the butter, sugar, egg yolks and rind in a small bowl until the mixture is light and creamy. Transfer to a medium bowl.
2. Add the flour and stir with a wooden spoon until just combined. Add **sunquick** lemon concentrate and milk into the mixture.
3. Place the egg whites in a small dry bowl. Using electric beaters, beat until firm peaks form. Fold in the pudding mixture with a metal spoon until just combined.
4. Spoon into the ovenproof dish and place the dish in a deep baking dish. Pour in boiling water to come one-third of the way up the side of the pudding dish. Bake for 40 minutes. Dust with icing sugar. Spoon some **sunquick** lemon concentrate on each serving.



Lemon delicious

## Ingredients

- 60g unsalted butter
- 100g caster sugar
- 3 eggs, separated
- 1 teaspoon grated lemon rind
- 40g self-raising flour, sifted
- 60ml **sunquick** lemon concentrate
- 185g milk
- icing sugar, to dust

