LEMON PUDDING CAKE

4 eggs, separated
1 teaspoon grated lemon rind
⅓ cup fresh lemon juice
1 tablespoon melted butter
½ cup sifted flour (sift, then measure)
1½ cups sugar
½ teaspoon salt
1½ cups milk

1. Preheat oven to 350 degrees.

2. Grease an 8-inch square cake pan and set aside.

3. Partially fill a 13-inch by 9-inch pan with hot water; the pan must be large enough to hold the 8-inch cake pan; add enough water so that it comes about half way up the side of the smaller pan when it is placed in the larger pan; put the larger pan in the oven to heat the water while you prepare the cake batter.

4. Combine flour, sugar, and salt in a bowl and set aside.

5. Beat the egg whites in electric mixer until stiff peaks form; set aside.

6. In a separate bowl, beat the egg yolks until well blended.

7. Add lemon juice, lemon rind, and butter to the beaten yolks and continue beating until slightly thick and lemon-colored.

8. Add about a third of the flour and sugar mixture to the yolks; beat well; add about a third of the milk to the bowl and continue beating until well blended; repeat until all the dry ingredients and milk have been added.

9. Add the egg whites to the batter and mix on low speed until combined; do not over beat.

10. Pour batter into prepared 8-inch square pan, and set the pan in the hot water in the oven.

11. Bake for 45 minutes at 350 degrees, or until golden.

12. Cool, cut in squares, and serve topped with whipped cream, if desired; makes 6 to 9 servings. Refrigerate any leftovers.