

## Mini Meyer Lemon Pudding Cakes

### Ingredients:

#### **Curd**

8 oz.	Sugar
2	Eggs, whole
2	Egg yolks
3	Meyer lemons, juice and zest
4 oz.	Butter, unsalted, cubed

#### **Cake**

6 oz.	Butter, unsalted
7 oz.	Sugar
3	Eggs
1	Meyer lemon, juice and zest
6 oz.	All-purpose cake flour
1 tsp.	Baking powder
½ tsp.	Salt
1 pint	Raspberries, for garnish
	Confectioner's sugar



### Method of Preparation:

1. Place the sugar, eggs and egg yolks in a medium heat-proof bowl and whisk together; add the juice and zest of the Meyer lemons and whisk together thoroughly. Place bowl over a double boiler, over medium heat, and cook until the curd thickens, about 10-15 minutes. Once the curd is thick enough to coat the back of a spoon, strain through a fine mesh strainer into a clean bowl and whisk in the butter one piece at a time until fully blended. Place a piece of plastic wrap directly over the top of the curd and chill until cold.
2. Pre-heat steam oven to 210°F. For the cake, cream the butter and sugar together until light and fluffy. Add the eggs, one at a time, mixing for a few seconds after each addition. Scrape down the sides of the bowl and then mix in the lemon juice and zest. Fold in the remaining dry ingredients and mix well.
3. Spray a muffin pan with baking spray and fill each tin with cake batter up to 2/3 full. Wrap entire pan in plastic wrap and place in the oven. Bake for 25 minutes or until spongy and set. Remove pan from oven and let cool for 5 minutes; turn out onto the countertop to remove cakes.
4. To serve, place a cake upside down so that what would be the muffin bottom really becomes the top. Place a small dollop of curd on top of the cake then garnish with a few fresh raspberries and powdered sugar.