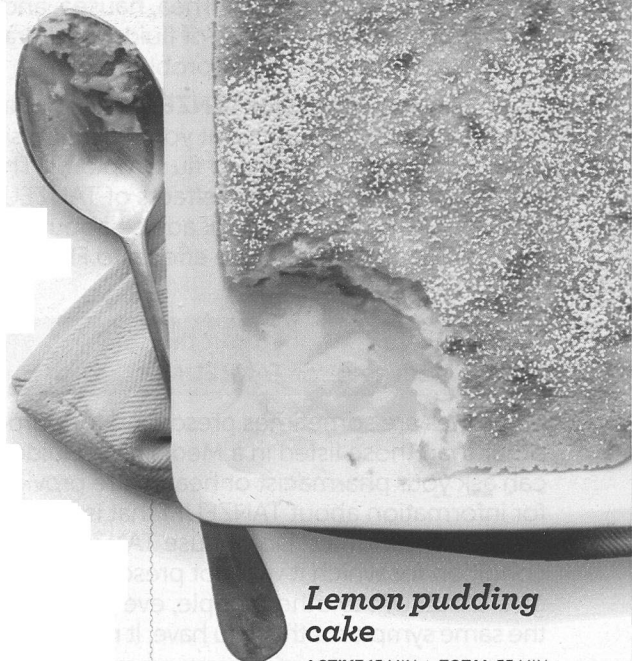


STOCK UP ON...

Lemons

At just 33¢ each, these fruits are one of the best deals in the produce aisle. Whether the dish is sweet or savory, make them your main squeeze.



Lemon pudding cake

ACTIVE 15 MIN + TOTAL 55 MIN
SERVES 10 + COST PER SERVING 18¢

Butter a shallow square 2-qt baking dish. Using an electric mixer, beat 4 Tbsp **unsalted butter** (at room temperature), 1 cup **granulated sugar** and 3 **egg yolks** (whites reserved) until light and fluffy, 2 minutes. Mix in $\frac{1}{3}$ cup **all-purpose flour**, then $\frac{3}{4}$ cup **whole milk** and $\frac{1}{3}$ cup **lemon juice**. In a second bowl, with clean beaters, beat the **egg whites** until stiff peaks form, 3 minutes. Stir a third of the whites into the lemon mixture, then fold in the remaining whites until combined.

Transfer to the prepared dish, place it in a roasting pan and add enough boiling water to the pan to cover a third of the dish. Bake at 400°F until the top is lightly golden brown, 35 to 40 minutes. Dust with **confectioners' sugar**, if desired.