

Lemon Steamed Pudding | Inauguration of the President

Served at the Inaugural Luncheon, 2005

Ingredients

Preparation

1. Sift dry ingredients together.
2. Cream butter & sugar until fluffy. Add eggs and little flour to keep mix from splitting. Add sifted dry ingredients. *Slowly* add liquid.
3. Mix batter until smooth.
4. Butter and sugar timbale. Pour in batter and cover each timbale with foil. Steam in water bath for 30 to 35 minutes.
5. Puddings are best removed from molds when completely cool.

Notes

- **Equipment:** timbale pans