

5 Ingredient Slow Cooker Lemon Sponge Pudding: An Easy Old-Fashioned Dessert

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METHOD

Slow cooker

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ChefManiac

INGREDIENTS

Use the ingredients from your original recipe source for 5 Ingredient Slow Cooker Lemon Sponge Pudding .

DIRECTIONS

1. Prepare the slow cooker: Lightly grease the slow cooker insert if needed, depending on your recipe source and cooker type. This helps the pudding release more easily and keeps cleanup simple.
2. Mix the batter: Combine the ingredients from your original lemon sponge pudding recipe until smooth and well incorporated. Since this is a five-ingredient dessert, the process should be straightforward and quick.
3. Add the mixture to the slow cooker: Pour the prepared batter into the slow cooker and smooth the top gently so it cooks evenly.
4. Cook until set: Cover and cook according to your original recipe directions until the top is lightly set and sponge-like, while the bottom remains soft and pudding-like. This layered texture is exactly what you're looking for.
5. Cool slightly before serving: Let the pudding rest for a few minutes before serving. This helps the layers settle and makes it easier to spoon out.
6. Serve warm: Spoon the lemon sponge pudding into bowls and serve as is, or top with a simple garnish like whipped cream or a dusting of powdered sugar.

SWAPS & NOTES

Because this recipe is so simple, it helps to focus on ingredient quality and texture.

Lemon flavor: Fresh lemon usually gives the brightest flavor, which is especially important in a recipe with only a few

ingredients.

Texture: The beauty of sponge pudding is the natural separation into a fluffy top and soft pudding base.

Slow cooker size: The exact cooking time may vary slightly depending on the size and heat level of your slow cooker.

TIPS FOR SUCCESS

A few simple tips can help you get the best texture and flavor: Use fresh lemon if your recipe includes juice or zest for the brightest citrus flavor.

Avoid overcooking, since the pudding layer should stay soft and silky.

Keep the lid on as much as possible during cooking so the slow cooker maintains steady heat.

Let the dessert stand briefly before serving so the texture settles.

More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/5-ingredient-slow-cooker-lemon-sponge-pudding-an-easy-old-fashioned-dessert/>