

5 Ingredient Slow Cooker Lemon Sponge Pudding That Turns Into a Creamy Self-Saucing Dessert

Based on the recipe details available from search results, you'll need:



METHOD

Slow cooker

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SOURCE

ChefManiac

INGREDIENTS

- 1 cup granulated sugar
- 1/2 cup all-purpose flour
- 3 large eggs, separated
- 1 cup whole milk
- 1/3 cup fresh lemon juice, plus 1 teaspoon finely grated lemon zest

DIRECTIONS

1. Here is the method adapted from the available source details:
2. Lightly butter the inside of an oval slow cooker, about 4 to 6 quarts.
3. In a medium bowl, whisk together the granulated sugar and flour until evenly combined.
4. In a separate large bowl, whisk the egg yolks, whole milk, fresh lemon juice, and lemon zest until smooth.
5. Gradually whisk the sugar-flour mixture into the lemon mixture until you have a smooth, thin batter.
6. In a clean bowl, beat the egg whites until they reach soft peaks.
7. Gently fold the egg whites into the batter in 2 to 3 additions, using a light hand so you keep as much air in the mixture as possible.
8. Pour the batter into the prepared slow cooker and smooth the top lightly.
9. Cover and cook on LOW for 2 1/2 to 3 hours, until the top is set and lightly puffy.
10. Spoon warm servings straight from the slow cooker so you get both the sponge layer and the soft lemon custard underneath.

SWAPS & NOTES

The source specifies fresh lemon juice and lemon zest, which is a big part of what gives the pudding its bright flavor.

It also calls for separating the eggs, then beating the whites to soft peaks before folding them into the batter, which is

what helps create the light sponge layer on top.

Because the source recipe is built around a very short ingredient list, I would stick fairly close to the original formula for the best result.

One important detail from the source is that the batter will look

thin before cooking, and that is expected because it is what allows the dessert to separate into layers in the slow cooker.

TIPS FOR SUCCESS

The source emphasizes beating the egg whites to soft peaks and folding them in gently, which is one of the most important parts of this recipe because it helps keep the sponge layer light.

Another useful detail is that the slow cooker should be lightly buttered first to help prevent sticking and make scooping easier.

The recipe also notes that the finished pudding should have a pale, delicate sponge on top and a custardy layer underneath, so do not expect it to come out like a firm cake.

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

Original recipe: <https://chefmaniac.com/5-ingredient-slow-cooker-lemon-sponge-pudding-that-turns-into-a-dreamy-self-saucing-dessert/>