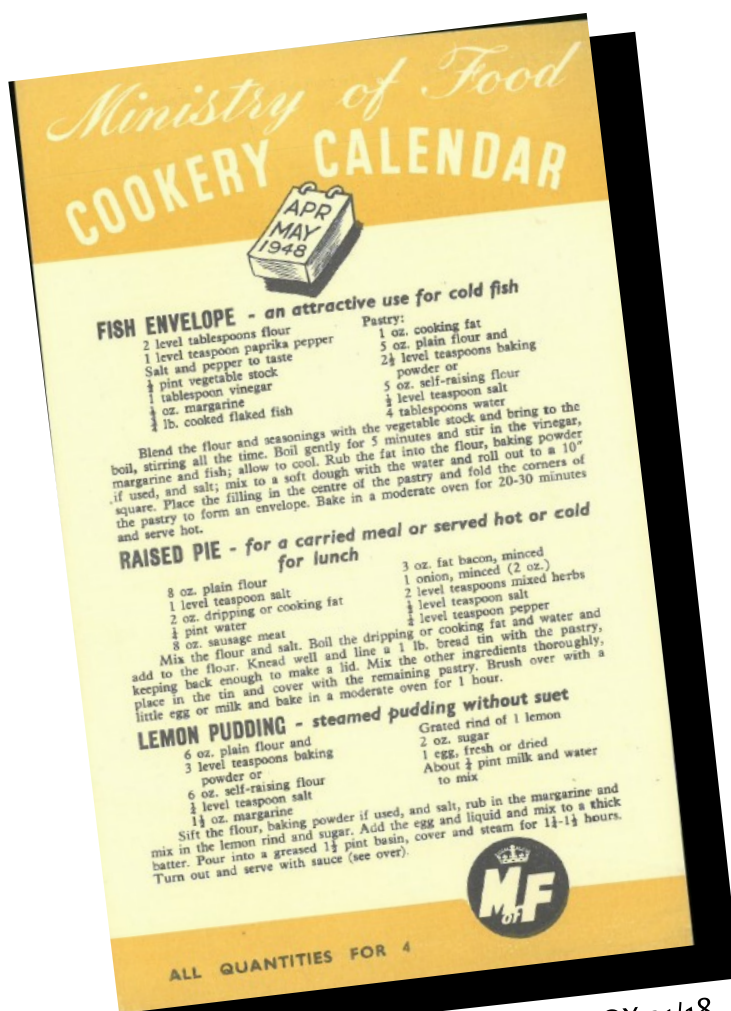




## Lemon Pudding

- 6 oz plain flour and 3 level teaspoons baking powder or 6 oz self-raising flour
- 1/4 level teaspoon salt
- 1 1/2 oz margarine
- Grated rind of 1 lemon
- 2 oz sugar
- 1 egg, fresh or dried
- About 1/4 pint milk and water to mix



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Sift the flour, baking powder if used, and salt, rub in the margarine and mix in the lemon rind and sugar.

Add the egg and liquid and mix to a thick batter.

Pour into a greased 1 1/2 pint basin, cover and steam for 1 1/4 to 1 1/2 hours.

Turn out and serve with sauce.

## Lemon Sauce

- 1 lemon
- 1 level tablespoon custard powder
- Water
- 1 to 1 1/2 tablespoons sugar

Grate the rind from the lemon and squeeze out the juice. Make the juice up to 1/2 pint with water and blend the custard powder with this. Bring to the boil, stirring all the time, and boil gently for 5 minutes. Add the lemon rind and sugar, mix well and serve hot.

The Ministry of Food created 42 information booklets and leaflets between 1943 and 1950 to show households how to make the most of their food rations. This leaflet is from April/May 1948.