



# LEMON CAKES

Serves 6

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1/2 cup sugar plus  
additional for dusting  
ramekins

2 eggs, separated

3 tablespoons plus 1  
teaspoon all-purpose flour

Pinch kosher salt

2/3 cup buttermilk

2 1/2 tablespoons fresh  
lemon juice

Finely chopped zest of  
1 1/2 lemons

- Heat the oven to 300. Butter and lightly sugar 6 4-ounce ramekins. Beat the egg whites until they hold soft peaks then set them aside. Sift the sugar with the flour and salt. In a mixer, using the whisk attachment, combine the buttermilk, lemon juice, egg yolks and lemon zest.
- Gradually add the flour mixture then fold in the egg whites. Divide the batter between the prepared ramekins. Place the ramekins in a water bath (set the ramekins in a larger pan; fill the pan with enough hot water to come half way up the ramekins) cover with aluminum foil.
- Bake until the cakes rise and are almost firm, about 25 minutes then uncover and continue baking until the tops are lightly golden and the cakes spring back when touched, about 15 minutes more. Unmold and serve.