**Lemon/Lime/Mandarin/Tangelo/ Passion fruit Pudding**

October 1 used to be the official start of 'pudding season'. Actually they were meat puddings, as autumn was the time to kill meat for winter, but it seems a very good festival to revive! So to inaugurate pudding season once again:

*You’ll need:*

* 2 half cups of caster sugar
* 2 tbsp butter, melted
* 3 eggs, separated
* 2 tsp grated rind
* 1/3 cup juice (if using passionfruit add the juice of a lemon too, and use lemon rind)
* ½ cup self raising flour
* 1 cup milk

*Method:*

Preheat oven to 200°C.

Beat egg yolks and half cup sugar till pale; add rind, butter, flour, juice, milk.

Beat whites till stiff; add half cup sugar. Mix slowly and carefully into the other mixture.

Pour into an oven dish, or six small dishes. Place in a baking dish, place in the preheated oven; pour hot water into the baking dish till it's about half way up the dish with the pud in it.

Bake 50 minutes for a large pud; about 30 for small ones. They should be golden brown but not burnt on top, and have separated into a light sponge on top with lots of creamy sauce underneath.

Serve with cream and icecream, though they are very good without.