

# Lemon Lime Pudding

## Ingredients:

2 1/4 cups whipping cream  
3/4 cup sugar  
3 tablespoons fresh lemon juice  
2 tablespoons fresh lime juice  
1 teaspoon grated lemon peel  
1 teaspoon grated lime peel

## Directions:

- In a medium saucepan, combine cream and sugar. Bring to a boil over medium high heat. Stir until sugar dissolves. Boil 3 minutes, stirring constantly, adjusting heat as needed to prevent boiling over.
- Remove from heat, stir in lemon and lime juices. Cool 10 minutes.
- Stir in lemon and lime peel.
- Divide mixture among 6 ramekins or custard cups.
- Cover with plastic wrap and place in refrigerator. Chill 4-5 hours until pudding is set.

## Comment:

Best made one day ahead.

Serves 6

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