

# Baked Lemon Chalet Crème Pudding

## Ingredients

- 2 tablespoons flour
- 1 cup sugar
- 3 tablespoons butter, room temperature
- 2 egg yolks
- 2 egg whites
- 1 cup half-and-half cream (or use full-fat milk)
- 1 tablespoon lemon, lemon zest
- 1 lemon, juice of
- whipped cream

1 package Girl Scouts Lemon Chalet Cremes- ground in a food processor

## Directions

Set oven to 350 degrees.

Butter a small casserole dish. Dust bottom with ½ of the Girl Scout Cookies

In a large bowl combine flour and sugar, add in the softened butter; mix to completely combine.

In a medium bowl beat the egg yolks and half and half milk until smooth.

Stir in lemon zest and juice.

Beat the egg whites until stiff, then fold into the batter. Place in greased casserole dish or individual soufflé cups.

Dust top with ground cookies

Pour into baking dish and set the dish in a pan of hot water.

Bake for about 35-40 minutes, or until the top is golden brown.

Serve topped with whipped cream and warm blueberry compote- sign up for Chef Judi's monthly newsletter to receive the blueberry compote recipe

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