



Lipsmacking Lemon Curd

1 cup fresh Lemon juice (3-5 lemons)

1 cup granulated sugar

1 stick unsalted butter (cubed)

3 large egg (whisked)

1 tsp lemon zest

1 tsp vanilla



Squeeze 3-5 fresh lemons and remove any seeds or excess pulp. Set aside and whisk 3 large eggs. Add all ingredients to pan and begin to cook slowly over low heat. I like to continuously stir as the butter begins to melt, about 3 minutes. Once melted, raise the heat slightly and stir for another 3 minutes or until the curd thickens. It's done if your spoon or whisk leaves a mark on your curd. Remove from heat and cool.



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