

VELVETY

Gluten-free

Glossy Lemon Curd

2 Lg Egg
2 Lg Egg Yolks
 $\frac{2}{3}$ C Sugar (White)
 $\frac{1}{8}$ t Salt
 $\frac{1}{3}$ C Lemon Juice
1 T Lemon Zest
6 T Butter



Yield: 8 oz jar

Sally'sBakingAddiction (Adapted)

Circa 2020

1. Boil 2" water in cooking pot (or double boiler).
2. In metal or glass bowl, add Eggs, Sugar, Salt, Lemon Juice, Lemon Zest. Place bowl on top of water pan.
3. Whisk briskly over boiling water 5 - 10' until thickened.
4. Remove from heat; add Butter $\frac{1}{2}$ tablespoon at a time.
5. Pour into clean glass jar; place clear plastic wrap on top of lemon curd until cool (eliminates skin). Refrigerate.

Enjoy as a **Topping** for Crackers, Scones, Biscuits, Toast, Cookies or Cake Filling.

