

Lemon Curd

6 EGG YELLOWS (YOLKS)
2 LARGE LEMONS (ZEST AND JUICE)
1 CUP SUGAR
1/2 CUP WATER
2 TBSP. CORN STARCH
1/2 CUP SALTED BUTTER

First zest lemons with a lemon zester and set aside. Juice lemons and place in small bowl with zest.

In a glass batter bowl combine sugar and corn starch and whisk well. Now add water, egg yellows, zest and lemon juice and whisk very well.

Place in the microwave for 30 second intervals on medium setting. Take out and whisk making sure to whisk bottom and sides of bowl each time, so eggs will not curdle.

Add back to the microwave and continue cooking on 30 second intervals until thick and creamy. Add butter and whisk until smooth.

Cool. Refrigerate after it cools.

NOTE: Use as a spread or filling in cakes.