

# Lemon Curd

**2 LARGE LEMONS (ZEST AND JUICE)**

**1 CUP SUGAR**

**2 TBSP. CORN STARCH**

**1/2 CUP WATER**

**6 EGG YELLOWS (YOLKS)**

**1/2 CUP SALTED BUTTER**

First zest lemons with a lemon zester being careful not to get the white pulp in the zest. Set zest aside. Juice lemons and place in small bowl with zest.

In an 8-cup glass batter bowl combine sugar and corn starch and whisk well. Add water, egg yellows, zest and lemon juice, whisk well. Cook in microwave for 1 minute, take out and whisk. Continue cooking on 30 second intervals on high setting. Whisking making sure to get all along bottom and sides after each 30 second cook. This will keep cornstarch from settling and causing curd to be lumpy. Cook until thick and creamy. Add butter and whisk until smooth. Store in a pint mason jar and refrigerate.

*NOTE: Use as a spread on breads or as a filling in cakes and pies.*