

Lemon Curd Filling or Topping

4 Egg Yolks
½ C. Granulated Sugar
2 Lemons, Zested and Juiced
4 Tbs. Unsalted Cold Butter.

In a small saucepan, mix yolks and sugar. Whisk in lemon zest and juice. Add butter.

Warm mixture over medium heat, stirring constantly until curd thickens. Do not let the curd boil.

Place mixture in a bowl and let cool. Cover tightly and refrigerate until ready to use.

*Recipe found in May 2012 **Living Without** magazine.*

