

Lemon Curd

Dorie Greenspan, Baking: From My Home to Yours



1 1/2 cup sugar

6 tablespoons unsalted butter, cut into 6 pieces

1 large egg

6 large egg yolks

freshly squeezed juice of 4 lemons

Carolyn T's Blog - Tasting Spoons:
<http://tastingspoons.com>

Servings: 10

1. Place all of the ingredients in a heavy bottomed saucepan and stir with a spatula to moisten the sugar. Cook on medium-low heat and stir without stopping until the butter melts and the mixture thickens like custard; approximately 4 to 6 minutes. Do not leave your post - stir, stir, stir until it's done.

2. It is ready when you can run your finger along the spatula and the curd doesn't run into the track you just created with your finger. Don't worry if it looks thin, it will thicken as it cools. Wrap tightly and cool to room temperature before storing in the refrigerator. Learning how to make lemon curd really is fun. Try the lemon cream recipe below; it's delicious.

Yield: 1 1/2 cups

Per Serving (excluding unknown items): 220 Calories; 10g Fat (42.0% calories from fat); 2g Protein; 30g Carbohydrate; 0g Dietary Fiber; 167mg Cholesterol; 13mg Sodium. Exchanges: 0 Lean Meat; 2 Fat; 2 Other Carbohydrates.