

Meyer Lemon Curd

Servings: Approx. 3 cups |

Total Time: 30 minutes

Ingredients

4 Meyer lemons, zested & juiced
(approx. 1/2 cup of juice)

1 1/2 cups sugar

1 stick (4 ounces) unsalted butter,
at room temperature

5 large eggs, at room temperature

1/8 teaspoon Kosher salt

The curd will continue to thicken in the fridge. The curd should be stored in the fridge, in a covered container, or canning jar, for up to 3 weeks.

Directions

Mix the lemon zest with the sugar in a bowl and mix with a fork until thoroughly combined.

In the bowl of a stand mixer, or in a large bowl with a hand mixer, cream the butter and lemon sugar. Add the eggs, 1 at a time, and then add the lemon juice and salt. Mix until combined.

Pour the mixture into a 2-quart saucepan and cook over low heat until thickened, about 10 minutes, stirring constantly. Once thickened, remove from the heat and cool, then refrigerate.