



Easy Lemon Curd

Adapted from Southern Living, February 2013

BAH Note: As much as I can appreciate shoving this in your face straight from jar, you might want to serve it with something....maybe some [Angel Food Cake](#)? Or I can see it being perfection in a Linzer Cookie. Of course, a DIY hand pie is an obvious, and classic, choice. Southern Living says this will keep in the fridge for up to two weeks.

I reduced the amount of sugar since I used Meyer Lemons. **If you are using regular lemons instead of Meyer Lemons, Southern Living calls for 2 cups of sugar.**

The recipe has you cook the curd in the microwave, stirring it every minute or so. I said it was easy, I didn't say it wasn't hands on. Keep in mind that you will be moving this bowl in and out of the microwave so if you have one with a handle (like a batter bowl) definitely use it.

If you prefer, you can transfer the mixture to a saucepan and cook over medium low heat for about 15 to 20 minutes, whisking constantly, until the curd thickens.

- 1 cup lemon juice (from approximately 6 lemons)
- 2 tablespoons lemon zest
- 1/2 cup butter, softened
- 2/3 cup sugar
- 4 eggs

Using a handheld mixer on medium speed, beat butter and sugar in a medium microwave safe bowl until combined. Add the eggs, one at a time, mixing until just combined after each egg.

On low speed, slowly add the lemon juice and zest to the butter mixture. The mixture will look curdled and broken so don't worry that you've done something wrong when you see it.

Transfer the bowl to the microwave and cook on HIGH for 5 minutes, stirring every minute. Continue to microwave on HIGH, stirring every 30 seconds, another few minutes until the mixture thickens and coats the back of a spoon.

Place plastic wrap directly on the curd to prevent a film from forming and chill in the refrigerator until cooled completely.