

# Eggless Lemon Curd

Time 15 minutes

Serves 8

## Ingredients

1/4 c. cold water  
1/2 c. sugar  
3 Tbs. cornstarch  
1/4 c. fresh lemon juice  
2 tsp. finely grated lemon zest  
Pinch of salt

## How to make it

In a saucepan, whisk together water, sugar, cornstarch, and salt until cornstarch is dissolved.

Bring mixture to a boil over medium-high heat, stirring constantly. When mixture thickens.

Reduce heat to low and cook for another minute, stirring constantly.

Pour mixture into a non-metallic bowl and add lemon juice and zest, mixing well.

Allow to cool and thicken at room temperature.

Can be refrigerated, covered, for several days.

Before serving, beat thoroughly to a smooth, spreadable consistency.