



Noreen's Kitchen

Microwave Lemon Curd

Ingredients

3 whole eggs
1 cup lemon juice
1 cup granulated sugar

1 tablespoon lemon zest
1/2 cup (1 stick) butter, cubed

Step by Step Instructions

Use a large bowl or an 8 cup glass measuring cup for this recipe.

Combine all of the ingredients together and stir well.

Microwave on high in 1 minute increments anywhere from 4 to 10 minutes.

Stop to stir after each minute being careful when inserting a spoon or whisk because the contents will be extremely hot and can cause serious injury.

Continue to heat until the mixture becomes thick and coats the back of a spoon.

Place in a heat proof, airtight container, a mason jar is perfect for this, and refrigerate for at least 4 hours or until completely cool.

Lemon curd will not become solid. It will be smooth and somewhat thick, but not like jelly.

This recipe is not appropriate for canning due to the eggs and the butter. More information about canning appropriateness is available in the Ball Blue Book of Canning.

This can be used in recipes calling for lemon curd or anytime you would like to enjoy the refreshing taste of lemon. This is perfect for lemon tarts or lemon mousse, or lemon meringue cupcakes!

Any leftover lemon curd will keep in an airtight container in the fridge for up to 1 month.

Enjoy!