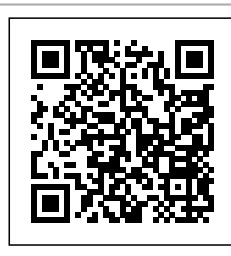


5 Minute Microwave Lemon Curd



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Recipe by: Laura Vitale

Makes 2 cups

Prep Time: 10 minutes

Cook Time: 5 minutes

Ingredients

- 3 Egg Yolks
- 2 Eggs
- 1 cup of Granulated Sugar
- 3/4 cup of Fresh Lemon Juice
- Zest of 2 Lemons
- 1/2 cup of Melted Butter
- Pinch of salt

1) In a medium size microwave safe bowl, whisk together the eggs, egg yolks and sugar for a couple of minutes until thick and pale in color.

2) Add the remaining ingredients, whisk to combine then pop it in the microwave and cook on full power for 5 minutes making sure to stir every minute, allow to cool to room temp then pop it in a container with a tight fitted lid and store in the fridge for up to a week.

