

# Dairy Free Lemon Curd

## Ingredients:

Baking soda (or vinegar) and water to soak the lemons before zesting.

1 cup cold water

1 cup sugar

6 tablespoons corn starch (7 if you don't want to use an egg yolk)

Dash of salt

1/2 cup lemon juice (three mid-sized lemons)

Lemon zest (at least one tablespoon)

1 tablespoon vanilla

1 egg yolk

Rinse and dry the lemons before zesting them. Rolling them against a hard surface makes them easier to juice.

In a saucepan, whisk together 1 cup cold water, 1 cup sugar, 6 tablespoons of cornstarch (or 7 tablespoons, if you are going vegan), 1 tablespoon lemon zest, dash of salt

Whisking the whole time, cook over medium heat until the mixture thickens. Take the saucepan off the heat and whisk in 1/2 cup lemon juice, 1 tablespoon vanilla extract, 1 egg yolk (omit if going vegan).

Return to the cooking over medium heat, whisking all the time for about two minutes, or until the mixture thickens again.

Spoon the lemon curd out into a ceramic or glass bowl immediately, while still hot. Lemon is an acid and will react to metal, so the curd should be refrigerated in a ceramic or glass container as well.