

Auntie Barb's Lemon Curd

Toronto, Ontario

This is my Auntie Barb's choice for a favourite recipe. No matter where she takes the lemon curd tarts, they always go over very well. Gram Saxton also always had some on hand.

It was a real comfort food for Auntie Barb, and now I make them.



Recipe

Submitted by Debbie Pearson

Ingredients:

4 eggs well beaten

2 cups sugar

1/2 cup butter

Rind of 2 lemons

Juice of 3 lemons

Mix thoroughly, cook in the top of a double boiler over gently boiling water until all the froth has gone and the mixture has thickened.

Remember that the mixture will be a lot thicker when it has cooled.

Use lemon curd as you would jam on toast and muffins and bagels.

