

## Lemon Curd



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6 egg yolks

Juice and zest of two lemons

1/2 c. honey

3 T. cold pastured butter

Combine yolks, lemon juice and zest and honey in a heavy-bottomed saucepan or in a saucepan over simmering water (double-boiler). Turn the heat to medium and whisk in the butter as the mixture begins to warm. Cook over low heat, stirring constantly, until the mixture thickens to pudding-like consistency. Pour into a glass bowl and chill.

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