

# Lemon Curd (from Lemon-Almond Butter Cake Recipe)

*Source: NYT Cooking*

## **Ingredients**

- 2 lemons, zest and juice
- $\frac{3}{4}$  cup plus 2 tbsp sugar
- 4 extra large eggs
- 6 tbsps unsalted butter, cubed

## **Method**

Combine zest, juice, sugar and eggs in a heatproof bowl, and beat well. Add butter, and place over a saucepan full of simmering water. Cook, stirring constantly with a rubber spatula or wooden spoon, until mixture thickens into curd, about 5 minutes. Strain into a bowl, and press plastic wrap onto surface to keep skin from forming. Refrigerate until cool, at least 1½ hours.