

Lemon Butter (Curd)



[Marisa Olivier](#)

When life gives you lemons, make Lemon Butter!

Lemon Butter (Curd)

- * Half a cup of butter
- * 3 large lemons
- * Half a cup of sugar
- * 3 free range eggs

Melt Butter. In a separate bowl, beat eggs until frothy, then juice the 3 lemons. Add the juice, eggs and sugar to the butter and cook on a gentle heat until thick. Pour into a jar and store in the fridge.

Perfect for our little lemon cheesecakes, cupcakes, on top of scones, jam drops & much, much more!

Optional:

Grate in the zest of a lemon. For passionfruit butter, omit the lemon zest and use 1/2 cup passion fruit pulp and half a cup of lemon juice.