

# Lemon Curd

by Peggy Flynn

1 cup sugar

1/2 cup butter (1 stick)

Juice 2 lemons or 1/2 cup lemon juice

2 eggs

A little grated lemon peel

Melt butter in heavy pan. Add sugar, lemon juice, & peel. Heat slowly until all is dissolved. Cool & then add beaten eggs. Heat slowly again, but do not boil, until mixture thickens. Store in glass jars. Should make enough for 2 lb. jars. This can be used for cake fillings, or in tarts, or as a preserve.