

CUT ON DOTTED LINE FOR 4 X 6 RECIPE CARD



## Lemon Curd

### Lemon Curd

Try one of our favorite (and a very traditional) scone toppings from Victorian House Scones<sup>LLC</sup>.

### MIXING DIRECTIONS

As neither a custard nor a simple filling, Lemon Curd is a multi-faceted accent to many meals. We would prefer you spread it on your scones, but one batch goes a long way, so use it in lemon tarts, top a cake with it, or spread it on toast as a midnight snack.

Juice and zest of 4 lemons (divided)  
1 1/2 cups sugar  
2 sticks butter  
4 eggs

Using a double boiler (be sure to get the bottom really boiling) melt sugar, butter and 1/2 the juice and zest. Make sure it's all melted and mixed well. Whisk the eggs with the remaining juice and zest. Add to the pan and using a WHISK (it seems to matter!) keep stirring until it is quite thick. Immediately pour into a glass jar - let cool and refrigerate. This makes a mayo jar full. It is rumored to have a 'shelf life' of 6 weeks but has never made it that long.



[victorianhousescones.com](http://victorianhousescones.com)

### PRINTING INSTRUCTIONS

Printing on cardstock or heavy-paper is recommended. Don't have cardstock? Cut down a manilla folder to 8 1/2" x 11" size and feed the cut-down folder sheet into your printer. Be sure your printer is set to print out at 100%. Do not "scale down" or "fit to page".

### HANDY TIP!

- ▶ Fine-tune it to your particular sweet-tooth with a little more or less sugar. After all, lemons come in all shapes and sizes!
- ▶ Have farmers market eggs on hand? USE THEM!

CUT ON DOTTED LINE FOR 3 X 5 RECIPE CARD



## Lemon Curd

### Lemon Curd

Try one of our favorite (and a very traditional) scone toppings from Victorian House Scones<sup>LLC</sup>.

### MIXING DIRECTIONS

As neither a custard nor a simple filling, Lemon Curd is a multi-faceted accent to many meals. We would prefer you spread it on your scones, but one batch goes a long way, so use it in lemon tarts, top a cake with it, or spread it on toast as a midnight snack.

Juice and zest of 4 lemons (divided)  
1 1/2 cups sugar  
2 sticks butter  
4 eggs

Using a double boiler (be sure to get the bottom really boiling) melt sugar, butter and 1/2 the juice and zest. Make sure it's all melted and mixed well. Whisk the eggs with the remaining juice and zest. Add to the pan and using a WHISK (it seems to matter!) keep stirring until it is quite thick. Immediately pour into a glass jar - let cool and refrigerate. This makes a mayo jar full. It is rumored to have a 'shelf life' of 6 weeks but has never made it that long.



[victorianhousescones.com](http://victorianhousescones.com)