

Lemon curd

3 eggs

½ C fresh lemon juice

¾ C sugar

3 T butter

In a heatproof bowl, whisk together eggs, juice and sugar until well blended. Set over a pan of gently simmering water and cook, whisking constantly, until mixture begins to thicken noticeably, 5-8 min. remove from heat immediately and stir in butter, 1 T at a time, until mixture is smooth and glossy. Cover bowl with plastic wrap pressed against surface and refrigerate until cool, about 30 min.