

Recipe: MICROWAVE LEMON CURD

3 eggs
¾ cup white sugar
grated lemon rind from 2 lemons
½ cup fresh lemon juice
2 tbsp soft butter

In microwave bowl, whisk eggs and sugar. Whisk in lemon rind, juice and butter. Microwave on high for 2 minutes; whisk until smooth. Microwave on high for 2 to 3 minutes longer until it boils and thickens slightly; whisk again until smooth. Let cool, then refrigerate (it will thicken a lot more as it chills). May be stored in covered jar in refrigerator for up to a week. Excellent in pastry shells below.

BAKED PASTRY SHELLS

1 ¾ cup flour
½ cup powdered sugar
2 tbsp corn starch
1 cup butter
1 tsp vanilla

Mix all together. Shape dough into 1 inch balls. Flatten out and put in miniature muffin cups. Bake at 350° until brown. Fill with lemon curd.

Enjoy!