

Lemon Curd

Swick

Makes 1 1/2 cups | Active Time: 20 minutes | Total Time: 30 minutes

Step 1: Making the Lemon Curd

- 1/4 cup Simple Cashew Cream
- 1 cup lemon juice
- 1/2 cup water
- 1 1/2 cup sugar
- 5 tablespoons organic corn starch
- 1/4 cup vegan butter
- 1 tablespoon lemon zest
- 1/4 teaspoon salt

To start, be sure the Simple Cashew Cream is made.

To make the lemon curd, in a saucepan, whisk together the lemon juice, water, sugar, and cornstarch. Heat the mixture over medium heat, stirring frequently until mixture comes to a boil.

At this point, reduce heat to a simmer and cook for 1 minute, stirring continually.

Remove from heat and stir in butter, 1 tablespoon at a time.

Next, Stir in cashew cream, lemon zest, and salt.

Lastly, pour the mixture into a heat-proof bowl, place lid over the bowl and refrigerate until cool.

While this lemon curd can be used in a variety of desserts, it just happens to go particularly well with this Vanilla Cake and Buttercream Frosting, which also both happen to be egg and dairy free.