

*Lemon curd is a delicious spread, something like lemon jam, but richer. It can be layered in cakes, rolled in pancakes or simply eaten with a spoon. It's a classic tea food and can be used to make little tea treats by spreading it thickly on small circles of Easy Sandwich Bread, then topping it with pretty slices of fruit. Use it as the crowning touch for the Spice Cake! Recipe is from care2.com*



# Honey Lemon Curd

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- 5 large egg yolks
- 1 large egg
- 2/3 c. fresh lemon juice
- 1 Tbs. finely grated lemon zest
- 1/3 c. honey
- 4 Tbs. unsalted butter, cut into small pieces

In the top of a double boiler, whisk together the egg yolks and egg with the lemon juice and honey. Place the pan over a pot of simmering water and cook the mixture, whisking constantly, until it becomes pale and thickened, between 7 and 10 minutes.

Remove the pan from the heat and immediately pour through a fine strainer to remove any lumps. Whisk the butter in until it has melted. Stir in the lemon zest, cover with wax paper, and let cool to room temperature. Refrigerate in a covered container until chilled, at least 3 hours. Lasts for at least a week in the refrigerator.