

## Easy Lemon Curd

This Easy Lemon Curd recipe is rich, buttery, and creamy with a deep lemon flavor that combines both sweet and tart notes. No double boiler needed!

### Easy Lemon Curd Ingredients

- 3 tablespoons lemon zest from 3-6 lemons (depends on lemon size)
- ½ cup or 4 ounces (112 grams) fresh lemon juice
- ½ cup or 1 stick (113 grams) unsalted butter
- ¾ cup (148 grams) granulated sugar
- Pinch (1/16 teaspoon or 0.3 grams) kosher salt or fine sea salt
- 6 large egg yolks (84 grams)



### How to Make Easy Lemon Curd (1.5 cups; 390 grams)

**Sterilize a Canning Jar:** First, you need to sterilize a clean canning jar. This [swing top canning jar](#) is the perfect size for this lemon curd recipe.

Bring a large pot of water to a rolling boil. Use kitchen tongs to submerge a clean jar in the boiling water for 10 minutes. (At high altitude, add one additional minute for each 1,000 feet of altitude.)

Use kitchen tongs to remove the jar from the water and place the jar on a clean paper towel to drain and dry.

**Make the Lemon Curd:** Place a fine-mesh strainer over a large heatproof glass measuring cup. Set aside for later.

Zest and juice the lemons. Set aside. Separate the eggs and set aside the egg yolks.

Melt the butter in a heavy medium-size saucepan over medium-low heat.

Remove the pan from the heat and add the sugar, lemon juice, lemon zest, and salt. Whisk until combined. Whisk in the egg yolks until smooth.

Return the pan to the stove on medium-low heat. Do not boil the mixture. Cook, whisking constantly, until the mixture thickens, about 10-15 minutes.

Dip a wooden spoon into the curd. Draw your finger through the curd. If the curd leaves a path on the back of the wooden spoon, it is done. If the curd does not leave a path, keep whisking.

Immediately pour the hot mixture through the strainer over the heatproof measuring cup.

Use the wooden spoon to work the curd through the strainer into the measuring cup. Strain out any extra egg or lemon zest. Scrape the bottom of the strainer with the wooden spoon to get every last drop of lemon curd into the cup.

Let the lemon curd cool to room temperature in the measuring cup (about 10-15 minutes), whisking occasionally, so the curd does not form a skin on top. Pour or scrape the lemon curd into a sterilized jar.

Refrigerate the curd for at least 4 hours, preferably overnight, before using. The lemon curd can be stored in an airtight container for up to 1 month in the refrigerator or up to 3 months in the freezer.

**What to do with Easy Lemon Curd?** [Easy Lemon Bars, of course.](#)

With its creamy texture, lemon curd is perfect on toast or as a filling for cakes, tarts, and [cookies like French Macarons.](#)

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