

GemmaMade
by Gemma Stafford

Microwave Lemon Curd



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2 cups



15 minutes



Easy

INGREDIENTS

- $\frac{3}{4}$ cup (6 oz / 170 g) granulated sugar
- 3 large eggs + 1 egg yolk
- Zest of 2 lemons
- $\frac{1}{2}$ cup (4 fl oz / 120 ml) fresh lemon juice
- $\frac{1}{2}$ cup (4 oz / 115 g) butter, melted

INSTRUCTIONS



1. In a large microwave-safe bowl, whisk together sugar and eggs until smooth.
2. Stir in lemon juice and lemon zest, then melted butter.
3. Microwave on high in 45-second intervals, stirring between each, for about 3–4 minutes until the mixture thickens and can coat the back of a spoon.
4. Pour into a clean container. Press cling wrap onto the surface to prevent a skin forming, then cool.
5. Once cooled, cover and refrigerate. The lemon curd will set more as it chills.

TIPS

- Use fresh lemon juice and zest for best flavor — avoid relying on bottled juice.
- Whisk between intervals to ensure smooth texture and avoid cooked egg bits.