

YIELD: 2 CUPS

## 5-Ingredient Vegan Lemon Curd

This vegan lemon curd recipe is the perfect blend of sweet, tart, lemony and creamy! It takes just a few minutes to make and the result is the perfect filling or topping for your favorite baked goods. Of course, you can eat it straight out of the container with a spoon too, I won't judge!

<b>PREP TIME</b>	<b>COOK TIME</b>	<b>TOTAL TIME</b>
5 minutes	10 minutes	15 minutes

### Ingredients

- 4 tablespoons vegan butter
- 4 tablespoons cornstarch/arrowroot
- 1 1/2 cups of fresh-squeezed lemon juice
- 1 tablespoon lemon zest
- 1/2 cup powdered sugar
- Optional: 1/8 tsp turmeric or 2-3 drops yellow food coloring for color.

### Instructions

In a small saucepan over medium heat, melt your vegan butter.

Once melted, remove it from the heat and mix it with the cornstarch/arrowroot until a paste is formed.

Return the pan to medium heat and add in the sugar, lemon juice, lemon zest, and turmeric/food coloring if using. Stir until the sugar dissolves and the vegan lemon curd thickens. This should take about 5-10 minutes to fully thicken.

Remove the lemon curd from the heat and let cool. It will be thinner at first, but will thicken greatly as you let it sit!

### Notes

For a sweeter vegan lemon curd, add more sugar to taste.

For a creamier curd, add 1/3 cup of coconut cream before you heat the mixture for the second time. You can also use thick non-dairy milk, but the result is a thinner curd.

