

A Sugar + SHAKE Recipe

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Lemon or Lime Curd

- 1 cup sugar
- 1 tablespoon cornstarch
- 1/8 teaspoon salt
- 1 cup fresh lemon or lime juice
- 3 large eggs, whisked
- 2 tablespoon butter
- 1 teaspoon (or more) grated lemon or lime rind (I just go crazy—I don't think you can have too much zest; just avoid the white part of the rind)

Combine the first three ingredients in a medium saucepan, stirring with a whisk. Stir in juice and eggs (be sure the eggs are already whisked, otherwise you might end up with clumps of cooked egg white—gross!). Bring to a boil over medium heat, stirring constantly with a whisk.

Reduce heat, and simmer one minute or until thick, stirring constantly. (You will stir for a long time, and suddenly, it'll start to thicken up. Kitchen magic.) Turn off the heat and add the butter and HALF the zest, stirring gently until the butter melts.

Transfer mixture into a bowl to cool. Once cool, add the other half of the zest in and stir it up. Cover (or transfer to pretty containers) and chill at least six hours or overnight.

Yields about 2 ½ cups. The recommended serving size is one tablespoon, but yeah... restraint isn't necessarily a Sugar + Shake quality.