L E M O N   C U R D

Unlike its cousin, this lemon curd is low in sugar and uses only plant-based ingredients to achieve a silky smooth spread. Pucker up, lovers of all things lemon!

Prep Time: 5-10 minutes   **Cook Time:** 5 minutes   **Serves:** about 2 cups

Ingredients

¾ c. freshly squeezed lemon juice*
Zest from one organic lemon (optional)
½ c. white grape juice
3 T coconut nectar or agave
2 scoops 100% pure stevia

5 T organic cornstarch
¼ tsp. salt
1 T vegan butter
Cream from 1 can full fat coconut milk
Scant 1/8 tsp turmeric (optional)

Instructions

1. In a sauce pan, combine juices, zest if using, sweeteners, cornstarch and salt. Whisk constantly over high heat until mixtures begins to thicken. Don't worry if it takes on a lumpy texture, step 2 will smooth it out!
2. Immediately turn off heat and whisk in butter and coconut cream until smooth.
3. Add turmeric for a brighter lemony color.
4. Cool and store in a glass jar in the refrigerator.

Recipe Notes

I love this recipe because even if your mixture goes lumpy in step one, adding the coconut cream and butter and giving it a good hard whisk seems to correct it back to smooth and silky.

*It's best to use organic lemons if you want to add the zest because of the high pesticide content in the rind, however if you're just using the juice and organic lemons are out of your budget, regular lemons will do.

Make sure the stevia you use is 100% pure as many stevia products have additives including added sweeteners. I get mine at Trader Joe's and it comes with its own tiny scoop.

Organic cornstarch, while on the pricey side is best because of GMOs in nonorganic corn.

I use Thai Kitchen's full fat coconut milk because the coconut cream is often already separated from the liquid. However, if the cream hasn't consolidated on its own (you can tell by giving the can a gentle shake, refrigerate it overnight upside down.

I found adding a little turmeric enhances the visual appeal of the curd since the white grape juice and coconut nectar or agave produce a beige-colored curd.

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