

Honey Lemon Curd

Author: Cookie and Kate Prep Time: 10 mins

Cook Time: 15 mins Total Time: 25 minutes

Yield: 2 cups  Category: Dessert Method: Stovetop

Cuisine: American

★★★★★ 4.8 from 26 reviews

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Meet the perfect lemon curd recipe. This classic lemon curd is made even better with honey, and it's so easy to make—no straining required! Recipe yields 2 cups of curd.

SCALE   

INGREDIENTS

- 4 tablespoons unsalted butter, diced into $\frac{1}{2}$ " cubes
- $\frac{1}{3}$ cup honey
- 4 large egg yolks
- 2 large eggs **I used 4 lg eggs**
- 1 tablespoon finely grated lemon zest
- $\frac{1}{3}$ cup fresh lemon juice (from around 4 large or 8 small lemons)

INSTRUCTIONS

1. In a medium bowl, combine the cubed butter and honey. Starting on a low speed and working up to higher speeds, cream the mixture until fluffy. I used a [handheld mixer](#) for this.
2. While beating the mixture, slowly add the egg yolks and eggs. Then, add the zest and lemon juice to the bowl and blend again. It will look curdled at this point, but don't worry!
3. Pour the mixture into a medium-sized, non-reactive saucepan (stainless steel or enameled cast iron should work great). Cook over medium-low heat while stirring constantly with a rubber spatula or wooden spoon (it's important to stir constantly throughout the cooking process, which will take somewhere between 10 to 20 minutes).
4. Once the mixture starts looking smooth and shiny, slowly increase the heat to medium. Continue cooking until the mixture has thickened and your spoon meets resistance as you stir, which happens right at the brink of boiling. Once the mixture is trying to boil, cook for about 15 more seconds while stirring constantly, then remove from heat. The curd will thicken up more as it cools.
5. Let the curd cool before transferring it to an airtight container and screwing on a lid. Store in the refrigerator for about 1 week, or in the freezer for up to 2 months. The curd doesn't freeze solid, so you can scoop out as much as you want right from the freezer!

Honey-Lemon-Curd-Notes from 14-April-2022::
Lime Curd 

1. → USE a DOUBLE BOILER.. It only took 20 minutes to come together (no longer than doing over direct heat).. I used a glass bowl over the 3-qt. saucepan. 

2. → I used butter; I think unrefined coconut oil would add a nice dimension; MIYOKO "butter" might also work well. 

3. → Use #4 - #5 stove setting.. I used #4 at the beginning; then switched to #5 at the end to get the temperature up.. Checking with a thermometer; I believe the final temperature was ~162 or so.. But I think this can be done without the thermometer.. Using #5 heat, cook until the mixture mounds up a little.. It will stiffen up as it cools. 

4. definitely use double boiler!