

2002.

# LEMON CURD

KAREN

3 eggs

$\frac{3}{4}$  cup sugar

1 tablesp grated lemon rind

$\frac{1}{2}$  cup fresh lemon juice

2 tablesp soft butter

Whip eggs & sugar. Whisk in  
lemon juice & butter.

Microw on high 2 or 3 mins until  
thick. Whisk again.

Let cool. Refrigerate. Store for 1 week.

To fill little fancy tarts

1 container cream cheese

$\frac{1}{3}$  cup lemon juice

1 tsp sweetened

Cond. milk.