

LEMON CURD FILLING

This is best with the cookie dough

INGREDIENTS

- 3/4 C Sugar substitute **OR** sugar
- 2 T Cornstarch
- 1/8 T Salt
- 3/4 C Water (cold)
- 2 Egg yolks (slightly beaten)
- Lemon Juice from 1 1/2 lemons
- 2 t Lemon zest
- 1 T Smart Balance **OR** Earth Balance margarine



DIRECTIONS

- 1 Combine sugar, cornstarch & salt in a small sauce pan & whisk to combine
- 2 Whisk in the water & eggs & then the lemon zest & lemon juice
- 3 Cook over medium heat, whisking constantly until the mixture is thick & bubbly
- 4 Boil about 1 minute & then remove from the heat
- 5 Stir in the margarine, cover with wax paper & let cool to room temperature
- 6 Refrigerate until ready to use

NOTES

Makes approximately 1 1/2 C filling

