

EASY VEGAN LEMON CURD

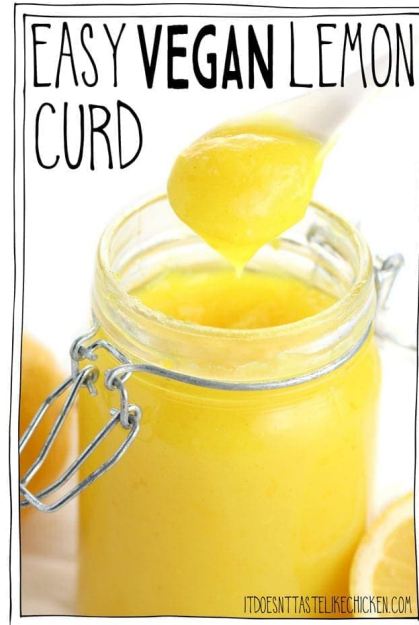
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Ingredients

1/2 cup white sugar
1 tablespoon cornflour
1/2 cup non-dairy milk
1/4 cup fresh lemon juice
2 teaspoons lemon zest
1/8 teaspoon turmeric

Equipment

Small saucepan
Whisk
Grater
Wooden spoon
Storage Jar
Measuring Cups



Instructions

1. In a small pot, whisk together the sugar and cornstarch.
2. Now mix in the non-dairy milk, lemon juice, lemon zest, and turmeric.
3. Put over medium heat, whisking frequently, until the curd thickens, about 5 minutes. You may need to whisk vigorously as it thickens to ensure a smooth curd.
4. Remove from heat and pour into a heat safe container to cool. Enjoy warm or store in the fridge for up to 1 week. It will thicken more as it cools.