

Lemon Curd for Ultimate Blueberry Lemon Cake via Baker by Nature

Here is the link to the cake recipe by *Baker by Nature*. I've also included this QR Code if you've already printed this. This recipe does not insist on the lemon curd in the center of the cake, but I would not make it without including that extra pop of citrus in the cake.



Ingredients:

- 3 Tbsp unsalted butter, softened
- 1 large egg
- 1 large egg yolk
- ½ cup sugar
- ⅓ cup fresh squeezed lemon juice
- 1 tsp finely grated lemon zest
- pinch of salt



Directions:

1. In a mixer with paddle attachment, beat butter and sugar until whipped and fluffy.
2. Beat in eggs, one at a time until incorporated.
3. Add lemon juice until blended and transfer mixture to a small saucepan. Mixture may appear curdled, and that is normal.
4. Stir on low heat until the mixture becomes smooth.
5. Raise heat and stir with a wooden spoon until mixture thickens and runs smoothly off the back of spoon, reaching 170° on a thermometer. Avoid letting the curd boil.
6. Remove from heat, add lemon zest and transfer curd to a bowl.
7. Cover with plastic, to prevent a skin from forming and place in refrigerator to cool completely.
8. The curd will continue to thicken as it cools.