



## Lemon Butter



3 cups



25 minutes

### INGREDIENTS

4 oz. butter

1 lb. granulated sugar

6 eggs

grated zest of 3 lemons

juice of 3 lemons.

### NOTES

This is rich, smooth, and wonderfully zesty. It will keep for several days, if stored in a cool place.

### DIRECTIONS

1. Wash and dry the lemons, and grate the zest from them.
2. Squeeze and strain the juice from the lemons.
3. In the top of a double boiler, cream the butter and sugar together with a spoon.
4. Add the eggs, and beat lightly with a spoon.
5. Add the juice and zest to the lemons, and blend together.
6. Cook over boiling water, at medium heat, stirring constantly, for about 10 to 15 minutes, or until the mixture is thickened to the consistency of a rich custard.
7. Use as a filling for baked tart shells, or as a filling for a layer cake, or as a spread to eat with fruit-bread or biscuits. Would be wonderful with a pavlova as well!

*Enjoy!*