

## Vegan Lemon Curd



We love lemon curd in our house – can't imagine making it with eggs. This is lovely in tarts, injected into cupcakes, put onto thumb nail biscuits instead of jam, layered with jelly and vegan whipped cream...you get the idea!

### Ingredients

200 ml Lemon Juice – Fresh is best but us bottled if you have it

Zest of 2 Lemons

120 ml water

3/4 cup caster sugar

1/4 cup corn flour plus 1 tablespoon (increase if you want a firm curd by 1 tablespoon)

1/4 cup non-dairy cream

3 tbs non-dairy margarine

## Method

Whisk the lemon juice, water and sugar together

Place in a large pot on a medium heat to melt the sugar

Put the cornflour in a large bowl and 1/3 cup at a time whisk the liquid into the corn flour - once you've put in about 2/3rds of a cup of the liquid, and you've whisked to a lump free consistency, then you can add the cornflour mixture back into the pot. Whisk for a few minutes then turn the heat up a bit.

The mixture will bubble, change to a darker colour. Whisk to make sure no lumps form and let it bubble for about 5 minutes.



Take off the heat - add in lemon zest, non-dairy cream and non-dairy margarine and whisk again. You should have a nice consistency. Once it cools it becomes more set so either get working now if you are injecting it into cupcakes or if you are planning to drizzle it over cake. You can quickly pop it in the microwave for 10 seconds if it gets a bit too solid once cool.

It's lovely on meringues, or layered with jelly.

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