



# Lemon Curd

This lovely lemon curd is dairy free, and has no added sugar as it uses Sweet Freedom.

**Serves :** 10

**Ready In :** 20 minutes or less

## Ingredients

50g olive oil based spread  
2 large free range eggs  
zest & juice of 1 lemon  
80g Sweet Freedom Original

## Instructions

- Melt the olive oil based spread in a bowl over a pan of gently boiling water.
- Whisk in the eggs, lemon juice and zest and the Sweet Freedom ? it is quite likely to separate slightly initially but don't panic, just take it off the heat and whisk until it comes back together, then put back on the heat.
- Whisk in bain marie for 12-15 mins until thickening. Once thickened (***like partially whipped cream***), put into a sterilised jar and allow to cool.
- This will keep in the fridge for about a week (***probably longer but it never lasts long enough to test for longer!***)

Use it when still warm (***or warm it up in a small pan or in a suitable container in the microwave***) as a topping for the if you are making it as a pudding. Alternatively cut the sponge cake in half horizontally and spread with lemon curd as a filling.