**Intro:**

This microwave lemon curd definitely checks all of the boxes when it comes to effortless recipes! This silky, buttery, not-too-tart, and not-too-sweet sauce tastes so sophisticated you won’t believe how easy it is to create. Besides just eating it with a spoon, there are many ways to use lemon curd; it is just a matter of finding enough time to enjoy the possibilities!

**Chef Tips:**

* If you notice any small lumps in your finished lemon curd, you may have overcooked it. Simply push it through a fine-mesh strainer, and it will be silky smooth. Problem solved!
* Once you make this delicious treat, you will want to use it in every way you can! Try this sauce drizzled over fresh fruit or yogurt. It becomes the perfect topping for ice cream, pudding, cheesecake, or even pancakes and waffles. Try this curd as a tart filling, between layers of a cake or spread over butter cookies. The possibilities are endless!
* Receiving a jar of homemade lemon curd is like receiving a jar of sunshine! Pour the buttery sauce into pretty jars, add a little label or a cute tag, and you have the perfect gift!

**Easy Microwave Lemon Curd**

**Ingredients**

* 1 cup sugar
* 2 large lemons, enough to yield 1/2 cup of fresh juice and 2 Tbsp zest
* 2 egg yolks (reserve the whites for another use or discard)
* 3 large eggs
* ½ cup (1 stick) Salted Challenge Butter, cut into cubes

**Instructions**

1. In a large microwave-safe bowl, whisk together the sugar, eggs, egg yolks, lemon juice, and zest until smooth, stir in butter.
2. Microwave on high power for 30 seconds. Remove and stir vigorously with a whisk. Continue to cook 30-second intervals, stirring after each interval. It will take 3-4 minutes, depending on the power of your microwave. Lemon curd is done cooking when it coats the back of a metal spoon. You can also check it with an instant thermometer. The curd is done when it reaches 175˚F.
3. Remove from the microwave and whisk well. Allow the curd to cool to room temperature; it will thicken as it cools. Place into an airtight container. Lemon curd can be stored for up to 10 days in the refrigerator.

**Yield: 2 Cups**