 

Lemon butter

(recipe adapted from taste.com.au)

Ingredients

For every ½ cup (125ml) of freshly squeezed lemon juice –

1 cup sugar

2 tablespoons butter

2 eggs

Method

Cream butter and sugar in a food processor. Add the eggs and mix well.

Add the lemon juice and mix well until smooth.

Place the mixture into a saucepan and cook steadily, stirring frequently, until it thickens.

Allow the mixture to cool slightly.

Pour into sterilized jars.

Keep in the fridge.

Delicious in desserts or just on toast.