



Vegan Lemon Curd

Ingredients



1 cup raw cashews



3 large lemons



1 cup coconut cream*



2 Tbsp cornstarch



½ cup sugar

Tools



small bowl



colander



food processor (or blender)



cutting board



knife



juicer

Steps:

- 1 Add raw cashews to a small bowl. Cover with boiling hot water. Let rest uncovered for 1 hour to soften.
- 2 Drain cashews. Add to food processor.
- 3 Grate lemons on small holes of box grater to zest. Measure 1 Tbsp lemon zest and add to food processor.
- 4 Cut lemons in half. Juice to make ½ cup and remove seeds. Add juice to food processor.
- 5 Add coconut cream, cornstarch, and sugar to food processor.
- 6 Blend mixture on high until smooth and creamy. Use to prepare vegan lemon bars!

*Note: Alternatively, use the hardened portion at the top of a can of full-fat coconut milk.