

This rich creamy lemon curd is from a recipe from Miyoko's cookbook "The homemade vegan pantry".

## INGREDIENTS

1 cup raw cashews, soaked  
1 cup water  
5 lemons (2 Tbsp zest +  
3/4 cup juice)  
1 cup sugar  
1/2 cup vegan butter  
(I use Earth Balance)  
1 pinch turmeric (optional)

## DIRECTIONS

Blend the cashews with the water till smooth and creamy.  
Bring the cream to a simmer until thickened. Stir constantly with a spatula.  
Whisk in the cream lemon juice, zest, and sugar. Cook a few minutes until it's smooth and creamy again. Remove from heat  
Add the butter and turmeric to achieve the desired color.  
Cool in fridge before using. (\*)  
Serve as topping, make lemon bars, or parfaits.

(\*) It could be stored up to a week in a airtight container in the fridge.