

## FRESH ORANGE CURD

You can substitute reconstituted orange juice for fresh; however squeezing navel oranges only takes about 15 minutes and can make all the differences in this curd's fresh flavor.

1 cup granulated sugar  
1/4 cup cornstarch  
2 cups fresh orange juice (about 4 pounds navel oranges)  
3 large eggs, lightly beaten  
1/4 cup butter  
1 tablespoon grated orange rind

Combine sugar and cornstarch in 3-quart saucepan; gradually whisk in fresh orange juice. Whisk in lightly beaten eggs. Bring to a boil (5 to 6 minutes) over medium heat, whisking constantly.

Cook, whisking constantly, 1 to 2 minutes or until mixture reaches a pudding-like thickness. Remove from heat, and whisk in butter and grated orange rind. Cover, placing plastic wrap directly on curd, and chill 8 hours.

Kathy's Just Desserts, Inc. DBA Kitchen Wizards

Phone: 610 348-5284

Email: [kathy@kitchenwizards.info](mailto:kathy@kitchenwizards.info)

Website: [www.kitchenwizards.info/events](http://www.kitchenwizards.info/events)

Instagram: KitchenWizardKath

Facebook: /KitchenWizards