

# Lemon Butter Spread

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[www.TasteOfHome.com](http://www.TasteOfHome.com)

*1 cup unsalted butter,  
softened  
2 cups sugar  
3 large eggs, lightly beaten  
1/2 cup lemon juice  
1 tablespoon grated lemon  
zest*

In the top of a double-boiler over boiling water, melt the butter. Stir in the sugar, eggs, lemon juice and lemon zest. Cook over simmering water for one hour or until the mixture is thickened and coats the back of a spoon.

Scoop the flavored butter onto parchment paper or plastic wrap. Roll it into a log shape. Twist the ends closed. Wrap it in foil. Place it in the refrigerator or freezer to chill and harden.

Frozen butter can easily be sliced with a sharp knife that's been run under hot water.

(Flavored butters can be frozen for up to six months.)

## *TIP:*

*I use unsalted butter when making flavored butters so I can control the amount of salt. In a recipe that does not call for salt, 1/8 to 1/4 teaspoon (or to taste) can be added to boost the flavor, if desired. When making herbal butters, you can also add a small squirt of fresh lemon juice to perk things up a bit if the recipe does not call for it.*

*Hosting a dinner party: Mix up your flavored butter and spread it into decorative candy molds to chill and harden in the freezer. Pop it out of the molds, place it on a pretty plate, and serve with your favorite bread or over roasted vegetables for an elegant touch.*

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Per Serving (excluding unknown items): 3427 Calories; 199g Fat (50.8% calories from fat); 21g Protein; 411g Carbohydrate; trace Dietary Fiber; 1132mg Cholesterol; 240mg Sodium. Exchanges: 2 1/2 Lean Meat; 1/2 Fruit; 38 Fat; 27 Other Carbohydrates.