

Lemon Honey



 **Makes** 3 cups

 **Prep Time** 20 minutes

Ingredients

- 4 large lemons
- 125 g butter
- 2 cups sugar
- 4 eggs, beaten

Method

1. Finely grate the zest from the lemons and place in a stainless steel bowl or double boiler. Juice the lemons and add to the rind along with the butter and sugar.
2. Place the bowl over a saucepan of boiling water and stir while heating until the butter has melted and sugar has dissolved. Add beaten egg and stir over the heat until it starts to thicken.
3. Remove from heat and pour into clean sterilised jars and serve on toast or scones or use for cake or pie fillings.

Tips

This can be made in the microwave, place all the ingredients in a microwave safe bowl and heat on medium heat for 8- 10 minutes stirring after each minute.