

# Lemon Creams Of Custards

## Ingredients

5 oz. of loaf sugar, 2 pints of boiling water, the rind of 1 lemon and the juice of 3, the yolks of 8 eggs.

## Method

Make a quart of lemonade in the following manner:--Dissolve the sugar in the boiling water, having previously, with part of the sugar, rubbed off the lemon-rind, and add the strained juice. Strain the lemonade into a saucepan, and add the yolks of the eggs, which should be well beaten; stir this one way over the fire until the mixture thickens, but do not allow it to boil, and serve in custard-glasses, or on a glass dish. After the boiling water is poured on the sugar and lemon, it should stand covered for about 1/2 hour before the eggs are added to it, that the flavour of the rind may be extracted.

*Source: Mrs Beeton's Book of Household Management (1861)*

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