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## BROWN SUGAR CURD

**YIELD:** 2 cups, enough to fill an 8-inch (20cm) cake

### INGREDIENTS

- ½ cup (120 ml) water
- 1 tablespoon maple syrup
- 1 tablespoon cornstarch
- ½ cup (115 g) unsalted butter, at room temperature
- ¾ cup (150 g) granulated sugar
- ⅓ cup (70 g) packed brown sugar
- 1 tablespoon vanilla extract
- 5 large egg yolks

### PREPARATION

1. Place the water, maple sugar, and cornstarch in a saucepan.
2. Whisk to break up the cornstarch (there should be no lumps).
3. Heat over medium-high heat, stirring, until the mixture thickens, 2 to 3 minutes.
4. Add the butter, granulated sugar, brown sugar, and vanilla and heat until the butter is melted and the sugars are dissolved.
5. In a bowl, whisk the yolks.
6. Temper the yolks by adding a small amount of the hot liquid and whisking until incorporated (this will warm the yolks).
7. Add the warmed yolks to the pan and cook over low heat, stirring constantly, until the curd is thick, 10 to 12 minutes.
8. Transfer the finished curd to a bowl or storage container. Place a piece of plastic wrap directly onto the surface of the curd to prevent a skin from forming. Cover the container or bowl and refrigerate the curd overnight before using.