

Creamy Vegan Black Raspberry Curd

Ingredients

- 2 cups fresh black raspberries
- 2 tbsp. granulated sugar
- 1 tbsp. lemon juice or white vinegar
- Pinch of salt
- $\frac{3}{4}$ cup coconut cream
- 2 tbsp. cornstarch

Steps

1. Combine the black raspberries and the sugar in a medium-sized sauce pan, and heat around medium heat, stirring frequently until the raspberries become soft and lose their form. Transfer to a blender, and blend well. Pour the mixture through a fine mesh strainer, pushing as much of the liquid through as possible.

2. Return the liquid back to the stove, and heat to medium-low. Add the lemon juice, salt, or coconut cream, and mix well to combine. Add the cornstarch, and whisk well to remove any lumps. Continue cooking on medium-low or low heat so the curd doesn't split, stirring the entire time. Once you scrape the bottom of the pot and it takes a second or two to become covered again, pour the curd into a small container and place in the fridge until fully cooled.

