

Sunrise Vegan Rhubarb Curd

Ingredients

- 3 cups chopped rhubarb
- ½ cup granulated sugar
- 3 tbsp. vegan butter
- 2 tbsp. cornstarch

Steps

1. Place the chopped rhubarb along with the sugar and a quarter cup of water in a medium-sized saucepan. Stir and heat, bringing the mixture to a bubble. Allow it to cook until the rhubarb starts to break down. Remove from the heat and use an immersion blender to blend until smooth.
2. Return the pot to the stove. Add the vegan butter, and cook to melt. Once melted, stir and add the cornstarch. Stir in well, and cook for at least two minutes until it has thickened. Transfer to a glass jar, and let cool before storing in the fridge until use.

