

Classic Lemon Sauce

Makes about 1 to 1½ cups of sauce, enough for one 20 x 20-cm square gingerbread recipe.

Ingredients:

- ½ C granulated sugar
- 2 tbsp cornstarch
- ⅛ tsp salt
- 1 C boiling water
- 2 T butter
- 3 T fresh lemon juice (from about 1 lemon)
- 1 T grated lemon zest
- ¼ tsp vanilla extract (optional)

Instructions:

1. **Combine dry ingredients:** In a small, heavy-bottomed saucepan, whisk together the **sugar**, **cornstarch**, and **salt** until well mixed.
2. **Add water and cook:** Gradually pour the **boiling water** into the **sugar** mixture, whisking constantly until smooth.
3. **Thicken the sauce:** Place the saucepan over **medium heat**. Bring the mixture to a boil and cook, stirring constantly, until the sauce thickens and becomes clear, **about 1-3 minutes**.
4. **Finish the sauce:** Remove the pan from the heat. Stir in the **butter**, **lemon juice**, **lemon zest**, and **vanilla** extract (if using) until the butter has completely melted and the sauce is smooth.
5. **Serve:** The sauce is best served warm over individual slices of warm gingerbread.

Serving Suggestions

- Serve the warm sauce over slices of freshly baked, warm gingerbread cake.
- Add a dollop of sweetened whipped cream along with the lemon sauce for added richness.
- Leftover sauce can be stored in an airtight container in the refrigerator for up to a week and reheated gently before serving

Variations

- **Rich Egg-Thickened Sauce:** For a creamier, custard-like texture, whisk 2 egg yolks into the sugar and cornstarch mixture before adding water, or temper them into the hot sauce and cook for an additional 2 minutes.
- **Rich Cream Sauce:** Combine 1 cup sugar, 1/2 cup butter, 3/4 cup heavy cream, 1 tbsp lemon juice, and zest. Simmer, then thicken with a cornstarch slurry (2 tbsp cornstarch mixed with 2 tbsp water).
- **Simple Glaze:** For a non-cooked topping, whisk 1/2 cup confectioner's sugar with 4–5 teaspoons of lemon juice until it reaches a drizzling consistency.
- **Ginger Infusion:** Add 1 tablespoon of finely chopped crystallized ginger to the finished sauce for an extra spice kick.

