

Lemon Slice

A yummy citrus slice for sharing with lots of friends!

Season: winter/spring

Serves: 48 pieces

Equipment:

Small saucepan
Knife
Food processor
Large mixing bowl
Spatula
Measuring cups and spoons
Lemon zester or small grater
2 baking tins measuring 15 x 25 cm
Measuring scales
Dessert spoon
Medium mixing bowl
Sieve
Citrus juicer
Wooden spoon

Ingredients:

2 x 250g packet of granita biscuits or other plain biscuits
250g butter, chopped
1 tin condensed milk
2 cups desiccated coconut
1 tablespoon lemon zest

Lemon icing

3 cups icing sugar
40g softened butter
3 tablespoons lemon juice

What to do:

1. Grease baking tins with butter and line with baking paper. Be sure to leave a few centimetres of paper overhanging to help you remove the slice from the tin when it is time to serve.
2. Place condensed milk and butter in the saucepan over a medium heat. Cook for about 5 minutes, stirring regularly, until melted and mix together. Set aside.
3. Break biscuits and place into the food processor. Blitz until it is a mixture of crumbs and small chunks. Place into mixing bowl.
4. Add coconut and lemon zest to the mixing bowl and stir to combine.
5. Add contents of saucepan and stir until the dry ingredient are thoroughly moistened.
6. Divide the mixture evenly between the 2 baking trays (use the scales to help you). Push the mixture down firmly into the trays with a dessert spoon.
7. Place in the fridge until firm.

Lemon icing

1. Sift icing sugar into medium mixing bowl. Add butter and most of the lemon juice. Beat with wooden spoon until well mixed. Add more lemon juice if necessary.
2. Cover the slices with icing mixture and wait until the icing has set before cutting each slice into 24 pieces.