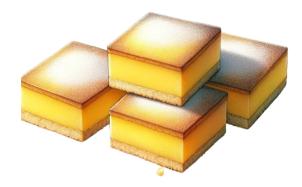
# Lemon slice



## **Ingredients:**

#### Base:

1/2 cup (125g) NESTLÉ Sweetened
Condensed Milk
100g unsalted butter, chopped
200g plain sweet biscuits (like
Arnott's Marie biscuits)
1 cup (75g) desiccated coconut
2 teaspoons finely grated lemon rind

## Lemon curd filling:

3 large eggs
1 cup (200g) caster sugar
2 tablespoons cornflour
1 tablespoon finely grated lemon rind
1/2 cup (125ml) lemon juice (from 2-3 lemons)
Icing:
2 cups (250g) icing sugar, sifted

20g unsalted butter, softened 2 1/2 tablespoons lemon juice

### **Instructions:**

- 1. Grease and line a 23cm x 35cm slice tin with baking paper.
- 2. Make the base: Place the condensed milk and butter in a saucepan over medium heat. Cook, stirring, for 5 minutes or until smooth and combined. Remove from heat.
- 3. Process the biscuits in a food processor until fine crumbs. Transfer to a bowl. Add the coconut and lemon rind, and mix well.
- 4.Add the melted butter mixture to the biscuit crumb mixture and stir until combined. Press the mixture evenly into the prepared tin and refrigerate for 30 minutes.
- 5. Make the lemon curd: Whisk the eggs, sugar, and cornflour in a bowl until smooth. Stir in the lemon rind and juice.
- 6. Pour the lemon curd mixture over the chilled base and bake for 20-25 minutes, or until just set. Cool completely in the refrigerator.
- 7. Make the icing: Beat the icing sugar, butter, and lemon juice together until smooth and spreadable. Spread the icing over the cooled lemon curd.
- 8. Refrigerate for at least 2 hours before cutting into squares and serving.











