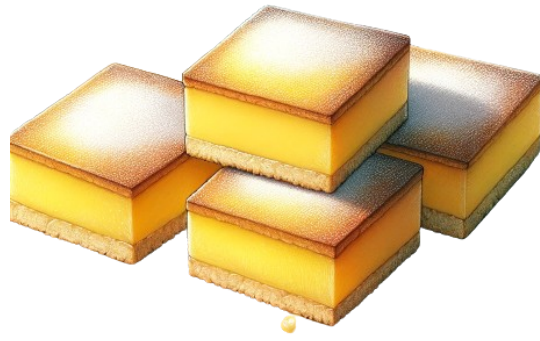


Lemon slice



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.