**Lemon Fudge Slice**

Ingredients

* 250g butter
* 430g (2 cups) caster sugar
* 4 eggs
* 225g (1 1/2 cups) plain flour
* 85g (1 cup) desiccated coconut
* 3 tsp finely grated lemon rind
* 60ml (1/4 cup) fresh lemon juice

Method

1. Preheat oven to 180ºC. Line a 20 x 30cm (base measurement) slab pan with non-stick baking paper.
2. Melt the **butter** in a saucepan over medium heat. Remove from heat. Stir in **sugar**. Add **eggs**, 1 at a time, and stir until mixture is thick and glossy.
3. Sift the **flour** over the egg mixture and stir until well combined. Stir in **coconut**, **lemon rind** and **lemon juice**. Spread over base of prepared pan.
4. Bake for 30 minutes or until a skewer inserted into the centre comes out clean. Set aside in the pan to cool completely. Cut into pieces. Dust with **icing sugar**.