



Lemon slice

Ingredients base

- 400 grams of sweet biscuits
- 1 cup of coconut
- 1 tin of condensed milk
- 1 teaspoon of vanilla essence
- 200 grams of melted butter
- 1/3 cup of lemon juice
- 2 lemons rind peeled

Ingredients icing

2 cups of icing sugar

1/4 cup of lemon juice

50 grams of butter

Extra coconut for sprinkling on the top

Method

- Place 1/4 of your crushed biscuits into a food processor at a time and process until biscuits resemble fine breadcrumbs.
- Place the biscuits into a large bowl, then continue with remaining biscuits.
- Using a micro plane take the rind off the lemons, then juice them. Add this to your biscuit mix. *Then add your condensed milk + coconut*
- Place the butter into a small saucepan and cook until melted.
- Place all ingredients together and mix well.
- Put into a tray lined with baking paper and place in fridge to set for at least an hour.
- Make the icing by combining all ingredients together
- Pour over the set base and sprinkle with coconut and set in the fridge for 3 hours.