



Lemon Slice

Provided by Professor James L Wilkinson: Senior Cardiologist, Cardiology Department
Royal Children's Hospital

"This is a quick and very simple biscuit slice, which is delicious!"



Ingredients

Base

200gm Granita biscuits
½ cup sweetened condensed milk
100gms butter
1 cup desiccated coconut
Rind of 1 Lemon, finely grated

Icing

2 cups icing sugar mixture
40gm butter, softened
Juice of 1 Lemon

Method

Process biscuits in food processor to fine crumbs.

Lightly grease base and sides of 15.5 x 25 cm slab pan (3cm-deep) and line using a sheet of baking paper, allowing an overhang on each side.

Place butter and condensed milk in a saucepan and cook, over medium heat, stirring for 5 minutes, or until butter has melted.

In a bowl combine crumbs, coconut, 2 teaspoons lemon rind and butter mixture.

Stir until well mixed.

Press biscuit mixture into pre lined pan and refrigerate for 1½ hours until firm.

Make Lemon icing:

Combine icing sugar mixture with butter and 2½ tablespoons lemon juice in bowl. Mix well with a wooden spoon until smooth.

Spread icing on base of slice and refrigerate for 30 minutes or until icing has set. Lift from slab pan, using the overhang of the baking paper, in one piece.

Cut into squares (should make about twelve pieces). Enjoy!