

No Bake Lemon Slice

adapted from www.taste.com.au Makes 12 pieces

Ingredients

Base

- 1/2 cup sweetened condensed milk
- 100g butter
- 200g Granita biscuits
- 1 cup desiccated coconut
- 1 lemon, rind finely grated

Lemon icing

- 2 cups icing sugar mixture
- 40g butter, softened
- 1 lemon, juiced

Method

- Place biscuits in a food processor and process to fine crumbs. Combine crumbs, coconut and 2 teaspoons lemon rind in a bowl.
- Grease and line a 3cm-deep, 15.5cm x 25cm (base) slab pan (see note). Place condensed milk and butter in a small saucepan over medium heat. Cook, stirring, for 4 to 5 minutes or until butter melts.
- Add hot butter mixture to biscuit crumbs. Stir until well combined.
- Press biscuit mixture into prepared pan. Refrigerate for 1 1/2 hours or until firm.
- Make lemon icing: Place icing sugar mixture, butter and 2 1/2 tablespoons lemon juice in a bowl. Beat with a wooden spoon until smooth. Spread icing over slice. Refrigerate for a further 30 minutes or until icing has set. Cut into pieces. Serve
-

Cooks note:

This is a great recipe for children to make and wonderful for lunch boxes.

Lining a slab pan: Lightly grease the base and sides of a slab pan, paying particular attention to the two short ends. Cut out a sheet of baking paper, allowing a 2cm overhang at each long side. Use the overhang to lift slice from pan in one piece.