



LEMON SLICE

Preheat oven to 180 °C. Line bottom and sides of a 28cmx18cm rectangle tin with baking paper. Leave an overhang on 2 sides.

What you need: Base

180g of our everyday flour mix

¼ cup icing sugar

150g butter, chilled and chopped (note 1)

Add the above ingredients into a food processor

Pulse through until the mix just comes together.

Turn the mix onto a slightly floured surface and bring together into a ball. Press dough evenly over the base and up the sides of the tin to create a pastry case. Place in the fridge for about 15 minutes.

Next bake for 15 mins or until just golden. Remove from oven and leave to cool.

Turn the oven down to 100 degrees C.

What you need: Filling

Into a large jug add:

150ml of lemon juice

100g icing sugar

300g eggs

225ml cream (note 2)

2-3 level TBS of gf custard powder

Finely chopped zest of 2 lemons

Whisk together then pour into tin. Bake at 100 degrees C for 1 hour or until set.

Remove from oven and cool completely.

Notes:

1. For dairy free use non dairy spread of choice
2. For dairy free use coconut cream

Tips:

Measure then place the non dairy spread in the freezer for 30 minutes before making the base.

Mix the custard powder with a little lemon juice before adding it to the rest of the liquid, Once the slice is completely cool, loosely cover it and leave in the fridge overnight. It will be much easier to cut the next day.

Makes a lovely dessert served with a raspberry coulis and fresh raspberries.

Keep refrigerated. **ENJOY!**

