

Apple lemon slice



To make this slice even more special for winter change out the lemon curd and zest for grapefruit and make it a apple grapefruit slice. See how to [make grapefruit curd here](#).

Ingredients

175 g	Butter, softened
1 cup	Sugar
2	Eggs
1	Lemon, for 1 Tbsp of rind
1½ cups	Standard flour
½ cup	Custard powder
2 tsp	Baking powder
3	Apples
½ cup	Slivered almonds
¾ cup	Lemon curd

Directions

1. Cream butter and sugar. Add eggs one at a time, beating after each addition.
2. Add 1 Tbsp of lemon rind.
3. Sift over flour, custard powder and baking powder.
4. Line the base of a 27 x 18cm slice tin with baking paper.
5. Divide mixture in half and press half over the base.
6. Peel apples, remove cores and slice finely. Place over base.
7. Spread the remaining cake mixture over the apples.
8. Scatter with almonds and drizzle with lemon curd.
9. Bake at 180C for 40 to 45 minutes. Cool in the tin before cutting into squares.

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