

# Chelsea Lemon Slice

By Chelsea Sugar

*If you are a fan of Lemon Slices, we've had good feedback on this recipe so give it a go!*

Prep time **20 mins**    Cooking time **30 mins**    Serves **12**



## Ingredients

125g butter  
1 cup flour  
1/2 cup **Chelsea Icing Sugar**  
1 cup **Chelsea Caster Sugar**  
1/2 cup lemon juice  
1 Tbsp grated lemon rind  
2 Tbsp custard powder  
1/2 tsp baking powder  
3 eggs

## Method

In a food processor mix the butter, flour and Icing Sugar until it forms a soft dough around the blade. Press into the base of a baking paper lined 20x30 cm sponge roll tin. Bake at 180°C for 15 - 20 minutes until lightly golden. Mix Caster Sugar, lemon juice and rind, custard powder, baking powder and eggs in the food processor until well combined.

Carefully pour over the warm pastry base and bake a further 25 minutes until set. Cut into slices when cold and if desired sprinkle with Icing Sugar.

## If you like this recipe you may love these



**Lemon  
Marshmallow Slice**



**Tangy Lemon Slice**



**Uncooked Lemon  
Slice**