

# Lemon slice



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Woman's Weekly  
7/9/2008

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## Ingredients

|       |                                                |
|-------|------------------------------------------------|
| 1 cup | <b>Desiccated coconut</b>                      |
| 250 g | <b>Wine biscuits</b>                           |
| 1     | <b>Lemon, zest only (save juice for icing)</b> |
| 120 g | <b>Butter</b>                                  |
| ½ cup | <b>Sweetened condensed milk</b>                |

## Lemon icing

|        |                          |
|--------|--------------------------|
| 40 g   | <b>Butter</b>            |
| 2 cups | <b>Icing sugar</b>       |
| 1      | <b>Lemon, juice only</b> |

## Directions

1. Grease and line a 17 x 27cm slice tin with baking paper, leaving an overhang on all sides. Place biscuits in a food processor and process to form fine crumbs.
2. Transfer the mixture to a bowl, then combine with coconut and finely grated zest of 1 lemon. Place butter in a small saucepan over medium heat to melt. Stir in condensed milk. Pour melted mixture over the dry ingredients. Stir to combine well.
3. Press biscuit mixture into prepared tin. Refrigerate for one hour or until firm. When set, ice with lemon icing.

4. To make lemon icing, place the icing sugar in a bowl. Add melted butter and lemon juice and beat until smooth.