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Prep time **20mins** Cooking time **5-10mins or until slightly golden**

Servings
8 people



Ingredients

Base:

- 1 Packet Super Wine Biscuits
- 160g Butter melted

Filling:

- 1 Tin Condensed milk
- 2 Egg yolks
- 1/2c lemon juice (prefer fresh)
- 1 lemon rind

Topping:

- 4 egg whites
- 2 tbsp Chelsea Caster Sugar

Method

Preheat oven to 150°C. grease either a round pie dish or a spring form tin with non stick spray. In a whizz crush packet of wine biscuits then pour crumbs into a bowl add melted butter and mix well make sure its not too dry, so if you need to add more melted butter do so. Press biscuit crumbs into dish going up around the sides as well making sure its firm and even. Place into a freezer for a while.

Mix in a bowl condensed milk, egg yolks, lemon juice and rind, mixing well until is smooth and slightly thick.

Take base out of freezer and pour over the filling spreading carefully.

In a seperate bowl beat together egg whites & Chelsea Caster Sugar until thick, white and is forming peaks. Spread over top of filling but don't cover the base egde.

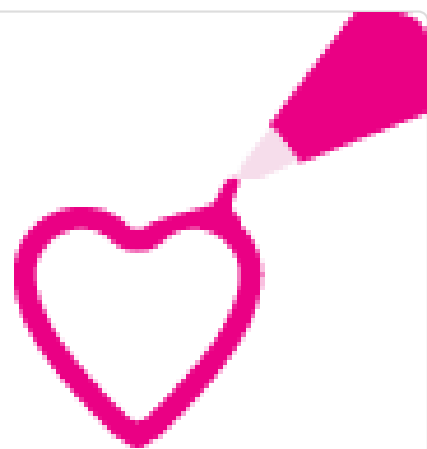
Bake at 150 C for 5 minutes or until slightly golden on top.

cool for 1 hour before serving.

This recipe has not been tested by Chelsea Sugar

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