



## LEMON SLICE

<i>Ingredients</i>	<i>Equipment</i>
1 Packet Marie Biscuits/McVities Digestive Biscuits or Leda Arrowroot Biscuits *	Large & Medium Mixing Bowls
$\frac{3}{4}$ Cup Sweetened Condensed Milk/Dairy Free Alternative *	Wooden Spoon
125 Grams Butter/Nuttelex *	Scales
$\frac{1}{2}$ Cup Desiccated Coconut	Cup Measurements
Rind of 1 Lemon	Juicer
	Zester
LEMON ICING	Plastic Bag
1 $\frac{1}{2}$ Cups Icing Sugar	Rolling Pin
Knob of Butter/Nuttelex *	Plastic Spatula
Juice of 1 Lemon	Kitchen Knife
Desiccated Coconut	

\*All spices used are Woolworths brand with no traces of nuts.

\*See 'Products used in Kitchen Classroom', on CPS Website.

### *What to do*

1. Get out all required equipment
2. Weigh and measure ingredients
3. Crush the Marie Biscuits in a plastic bag until they resemble fine breadcrumbs. Place in a large bowl.
4. Remove the rind from the Lemon with the zester.
5. Add the Coconut and Lemon Rind to the crushed Marie Biscuits.

6. Pour the Condensed Milk into the crushed Marie Biscuits.
7. Melt the butter and add to the mixture.
8. Combine all ingredients.
9. Press mixture into a slice tin and refrigerate for about 30 minutes.
10. To make the Lemon Icing. Combine the icing sugar, butter and lemon juice until you get a consistency that is not too runny.
11. Spread on top of the biscuit base and sprinkle with the coconut.
12. Refrigerate again until firm.
13. Cut into squares and serve.