

# Lemon Coconut Slice

**Type:** Dessert/Snack

**Serves:** 32 tastes

**Recipe source:** Taste.com

**Harvest from the garden:** eggs

<b>EQUIPMENT:</b>	<b>INGREDIENTS:</b>
Metric measuring cups & Spoons	Lemon curd
Bowls	125g unsalted butter, melted, cooled
Sieve or sifter	3/4 cup caster sugar
Whisk	1 1/2 cups self-raising flour, sifted
Chopping board	1 egg, lightly beaten
Knife	1/3 cup lemon curd (see related recipe)
Saucepan	Coconut topping
Slice pan	1 eggwhite, lightly beaten
	3/4 cup caster sugar
	1 1/2 cups desiccated coconut

## What to do:

1. Preheat oven to 180°C/160°C fan-forced. Grease a 3cm-deep, 18cm x 28cm (base) slice pan.
2. Line base and sides with baking paper, allowing a 2cm overhang.
3. Place butter, sugar, flour and egg in a bowl.
4. Stir to combine. Press into prepared pan. Bake for 15 to 17 minutes or until light golden.
5. Meanwhile, make coconut topping Place eggwhite, sugar and coconut in a bowl. Stir to combine.
6. Spread lemon curd evenly over slice base. Sprinkle with topping.
7. Bake for 10 to 12 minutes or until coconut is golden brown.
8. Cool in pan.
9. Cut into squares.
10. Serve.