



# Recipe of the Week

## GOOEY STICKY LEMON SLICE

*"Has the delicious flavour of a lemon meringue pie in the form of a slice," says Elaine Billet.*

### **Pastry Base**

Place 2 cups flour, 150g cold cubed butter, and ½ cup icing sugar into a food processor. Blitz until it comes together for form a ball. Press the pastry into a paper lined sponge roll tin and bake at 160c for 20mins until golden.

### **Topping**

In your food processor, blend together 3 eggs, 1½ cups caster sugar, the grated rind of 2 lemons, ¼ cup lemon juice, and ¼ cup self-raising flour.

When you take the pastry out of the oven, pour on the topping and bake for a further 15–20mins until the topping is set.

To serve, cut into squares and dust with icing sugar.

Serve with yoghurt or cream.

Recipe courtesy NZ Gardener 2016 Garden Diary