

# LEMON COCONUT SLICE

Makes 15 pieces

125g unsalted butter, melted cooled

$\frac{3}{4}$  cup caster sugar

1 $\frac{1}{2}$  cups S.R. Flour

1 egg, lightly beaten

$\frac{1}{3}$  cup lemon curd

*Coconut topping:*

1 eggwhite, lightly beaten

$\frac{3}{4}$  cup caster sugar

1 $\frac{1}{2}$  cups coconut

Method:

1. Preheat oven to 180°C/160° fan forced.
2. Grease 3cm deep 18 x 28cm slice pan. Line base & sides with baking paper, allowing a 2cm overhang.
3. Place butter, sugar, flour & egg into a bowl. Stir to combine. Press into prepared pan. Bake for 15 minutes or until light golden brown.
4. Meanwhile make topping:  
Place eggwhite, sugar and coconut in bowl, stir to combine. Spread lemon curd evenly over slice base then sprinkle with topping. Bake for another 10 minutes or until coconut is golden brown. Cool in pan. Cut into squares and serve.