



## LEMON DELICIOUS SLICE

### Base Ingredients

150g unsalted butter, melted  
1 tsp vanilla extract  
1/3 cup caster sugar  
1 tbsp cornflour  
1 1/3 cups plain flour

### Filling Ingredients

4 eggs  
1 1/2 tsp finely grated lemon rind  
1/3 cup plain flour  
1 1/3 cups caster sugar  
1/2 cup lemon juice

+ icing sugar, to serve

### Method

Preheat oven to 180 degrees Celsius (350F).

Prepare a square or rectangle baking tin by coating lightly in oil and lining with parchment paper.

In the microwave melt the butter, and set aside to cool.

In a medium mixing bowl, whisk together the butter, vanilla and sugar. Then sift the flours over the butter mixture. Using a wooden spoon, combine and stir until a dough like texture forms. Then turn out into the baking tin. Evenly spread out the base to meet the sides of the baking tin. Bake for 15-20 minutes until lightly golden. Remove from oven and set aside.

In a separate bowl, whisk the eggs, rind, lemon juice and sugar. Sift over the flour and then whisk to combine. Pour over the base and then bake for 15 minutes until just set. Allow to cool in the pan, and then dust with icing sugar. Cut into pieces and enjoy!