



LEMON LIME COCONUT SLICE

From the garden:	<i>Limes</i>
Type:	<i>sweet</i>
Difficulty:	<i>easy</i>
Country of origin:	
Serves:	<i>30 tastes</i>
Source:	<i>Lee-Ann Grace, www.chefnotrequired.com</i>

Ingredients

- 250g plain sweet biscuits, crushed
 - 250g sweetened condensed milk
 - 100g salted butter
 - 1 lemon – juice and zest
 - 2 small limes – juice and zest
 - 85g desiccated coconut
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Frosting

- 300g icing sugar
- 2 to 3 Tbsp lemon and lime juice
- 60g salted butter, softened
- 1 Tbsp desiccated coconut

Method

1. Grease and line a 20cm square baking tin and set aside
2. Place sweetened condensed milk and butter in a bowl/jug and heat in the microwave until butter is melted then mix to combine
3. Add crushed biscuits, grated lemon and lime zest, lemon/lime juice and desiccated coconut then mix well to combine.
4. Tip base mixture into the tin, pressing down well to compact.

Frosting

1. In a small bowl combine icing sugar, lemon/lime juice and softened butter
2. Mix well until thick and creamy and no lumps remain (add a little more lemon juice if too thick)
3. Spread frosting over the base, sprinkle with extra desiccated coconut and place in the fridge to set.