



LEMON AND COCONUT SLICE (GLUTEN FREE AND DAIRY FREE)

Season: Winter, spring
From the garden: Lemon, egg
Type: Baking
Difficulty: Easy
Country of origin:
Serves: 30 Tastes
Source: Rachelschultz.com

Equipment

- *chopping board and knife
- *measuring cup and spoons
- *bowls and mixing spoon
- *citrus juicer
- *whisk
- *slice tin
- *spatula

Ingredients

Base:

- *1 ½ cup coconut flour
- *¾ cup shredded coconut
- *¼ cup sugar
- *½ cup coconut or vegetable oil

Filling:

- *4 eggs
- *½ cup lemon juice
- *¾ cup sugar
- *4 tbsp cornflour

Method

1. preheat oven to 180 degrees
2. for the base, mix the flour, sugar, shredded coconut and oil and press into a lined slice tin
3. bake for 5 minutes until lightly browned
4. for the filling, juice the lemons till you get ½ a cup

5.whisk the lemon juice with the eggs, sugar and and cornflour until well combined

6.pour the filling onto the base and place tin back into the oven until the filling is set (15-20 minutes)

7.let the slice cool down and then place it into the fridge to chill and firm up (the coconut flour makes the base a bit crumbly)

Notes: Coconut flour is a good alternative to other gluten free flours as it makes cakes moist

Skills: *measuring, chopping, juicing, whisking*