

## ***Recipe of the month***

### **GLENICE'S LEMON SLICE**



1 packet arrowroot biscuits (250 g), crushed  
160 g rolled oats  
30 g desiccated coconut  
2 lemons, zest only  
1 tin condensed milk 395 g  
125 g butter

**Icing:**

300 g icing sugar  
Juice of half lemon  
30 g butter, melted  
Fine desiccated coconut for topping (optional)

Line slice tin (20 cm x 30 cm) with baking paper and set aside. Roughly crush arrowroot biscuits until they resemble breadcrumbs and pour into bowl. Add rolled oats, coconut and lemon zest. In a small saucepan melt together butter and condensed milk until butter has just melted. Pour into bowl and mix in. Pour mix into tin and press down until evenly cover covering base.

To make lemon icing add all ingredients to bowl and mix until combined. Pour on top of base and using a spatula spread evenly over top. Pop into fridge and allow to set for a couple of hours or overnight.

Sprinkle icing with coconut (optional).