

The Best Lemon and Coconut Slice Ever



User Rating:



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Don't believe us? Try it for yourself. Our zesty lemon and coconut slice is happiness in every bite, with a perfect balance of lemon and coconut in each serving. Discover what you've been missing out on and try this recipe today!



Ingredients

For the shortbread base:

- 1½ cups plain flour
- ¼ cup icing sugar
- 150g butter, cut into small pieces

For the lemon curd filling:

- ½ cup of shredded coconut
- ¼ cup boiling water
- 3 large eggs
- 1 cup sugar
- Zest and juice of 2 juicy lemons
- ¼ cup plain flour

- Extra toasted shredded coconut and lemon zest for topping

Method

1. Start with the shortbread base. Preheat your oven to 180C and line a slice tin with baking paper that comes up the sides to help lift the slice out.
2. Sift together icing sugar and flour in a bowl, and rub in the butter with your fingers until you have a crumb consistency that holds together if you press it. (**Note:** You can also do this in bursts in a food processor, but don't over-process it). Press the mixture into the slice tin to cover the base and bake for 25-30 minutes or until beginning to turn golden brown. Remove from the oven and allow to cool.
3. Meanwhile, make your filling. Place the shredded coconut and boiling water into a bowl and soak for 15 minutes, then give it a squeeze and drain out any extra water.
4. With electric beaters or a stand mixer, whip together eggs and sugar until they are pale, fluffy and silky. Fold in the lemon zest, juice, drained coconut and flour to combine. Pour the mixture over the shortbread base - it will separate while cooking into a fluffy top and a lemon curd bottom layer - and cook for another 20 minutes or until just set.
5. Allow to cool, sprinkle with extra toasted coconut and lemon zest, cut into squares and serve with a hot cup of tea.