



PREP: 20 min
COOK: 20 min
SERVES: 12

Lunchbox Lemon Slice

Soft, dense and lemony, our gluten free lunchbox lemon slice is an afternoon tea essential.

Ingredients

Base

150g butter
3/4 cup (165g) caster sugar
1 large egg
1/2 cup (50g) almond meal
2 tsp [Queen Natural Lemon Extract](#)
1 1/2 cups (225g) gluten free plain flour

Cake

1/2 cup (45g) desiccated coconut
1 tsp baking powder
4 tsp [Queen Natural Lemon Extract](#)
65ml water

Method - Base

STEP 1

Preheat oven to 180°C (fan forced). Grease and line a 24 x 29.5 slice pan with cooking spray and baking paper, ensuring the baking paper has some overhang on the sides.

STEP 2

Use an electric mixer to beat the butter and sugar in a large bowl until pale and creamy. Add egg and Lemon Extract, beat until combined.

STEP 3

Fold in almond meal and flour until well combined. Press over the base of prepared pan. Bake for 20 minutes or until light golden. Set aside.

Method - Cake

STEP 1

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Ingredients

1 cup (220g) caster sugar
4 large eggs
1 cup (150g) gluten free plain flour,
sifted
Icing sugar, to finish

Method - Cake

Whisk together coconut, baking powder, Lemon Extract, water and remaining sugar, eggs, and flour in a large bowl. Pour the mixture over cooked base. Bake for additional 20 minutes or until light golden. Set aside to cool completely. Dust with icing sugar and cut into pieces to serve.

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