

Less than 45 minutes

Makes 12 squares

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Ingredients:

- 1 packet (400g) shortcrust pastry, defrosted
- 4 eggs
- Juice (120ml) and grated peel of 2 lemons
- ¼ cup (40g) cake flour
- 1½ cups (195g) icing sugar

Method:

1. Preheat oven to 180°C.
2. Press pastry into a 30cm x 20cm lined rectangular baking tray, allowing the pastry to come up the sides. Prick base with a fork.
3. Bake for 15 minutes and remove from oven to cool down.
4. Combine eggs, lemon juice and peel, then whisk into flour and icing sugar.
5. Pour mixture into baked pastry base.
6. Bake at 180°C for 15-18 minutes or until just set.
7. Cool and slice into squares.