**Lemon Slice**

*For the base:*

* 1 cup plain flour
* ½ cup icing sugar
* 120gm butter, softenened

*For the topping:*

* 1 tin condensed milk
* 1 egg
* 1 tbsp lemon or lime peel, finely grated
* ½ cup lemon or lime juice
* 2 tbsp plain flour

*Method:*

Preheat oven to 200°C.

Mix flour, icing sugar and butter. Press into a lined tin and bake for 10 minutes or until base is a light golden colour.

Mix together all the topping ingredients until smooth. Pour over the base and return to the oven for a further 25-30 minutes or until the topping is set.

Cool before slicing.

Store in a sealed container in the fridge for up to a week.