

The BBQ Baker, Out of the Ord

Lime and Coconut Slice

Ingredients:

Biscuit base:

- 250 grams sweet biscuits (I used milk arrowroot biscuits)
- 1 lime, (zested and squeezed)
- ½ cup desiccated coconut
- 125 grams light condensed milk
- 100 grams butter



Lime Icing:

- 20 grams butter
- 2 cups icing sugar
- 3 tbsp. lime juice (1-2 limes)

Method:

1. Line a 20cm x 30cm rectangular pan with baking paper so that the edges overhand the sides.
2. Crush sweet biscuits and place in a food processor, process till crumbly.
3. Combine biscuits with finely zested lime rind, lime juice and coconut, stir.
4. Partially melt chopped butter in a small saucepan then add the condensed milk, stirring to combine, once smooth pour into the biscuit mixture.
5. Stir to combine the using the back of a spoon press the mixture firmly into the pan. Refrigerate until firm.
 - a. Meanwhile make the lime icing: Sift icing sugar into a heat proof bowl, stir in the butter and juice. Place bowl over a simmering saucepan of water and stir until runny.
6. Pour icing over the slice, refrigerate until firm.

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