**Lemon Slice**

**Ingredients**

- 125g unsalted butter, softened
- 1/4 cup caster sugar
- 1 tsp vanilla extract
- 1 1/3 cups plain flour, sifted
- 4 eggs
- Extra 1 cup caster sugar
- Extra 2 Tbsp plain flour
- 1/2 cup milk
- Finely grated rind and juice of 2 lemons
- Pure icing sugar, for dusting

**Method**

1. Preheat oven to 180°C. Line base and sides of a 30 x 20cm lamington tin with baking paper. Using an electric beater, cream butter, sugar and vanilla until light and creamy. Sift over flour and stir with a wooden spoon until combined. Press mixture into base and 2.5cm up sides of prepared tin. Bake for 10 minutes or until starting to brown around edges; let cool.

2. Put eggs, extra sugar and flour, milk, rind and juice in a bowl and whisk until well combined. Pour mixture over base. Bake for 20-25 minutes or until just set. Stand tin on a wire rack to cool. When cold, cut into squares and dust with icing sugar.