

# Golden Syrup Lemon Slice



**DIFFICULTY**  
MEDIUM



**SERVES**  
16



**PREP TIME**  
30 MINUTES



**BAKE TIME**  
1 HOUR

## Ingredients

### BASE

200g soft butter  
200g **Chelsea Caster Sugar**  
200g rice flour  
3 tsp baking powder  
140g ground almonds  
2 eggs

### TOPPING

225g stale bread (ciabatta if possible)  
675g **Chelsea Golden Syrup**  
90g butter  
100mls cream  
5 egg yolks  
Zest and juice of 1 lemon

### GLAZE

100g **Chelsea Icing Sugar**  
Juice of 2 lemons (as required)

## Method

### BASE

Preheat oven to 170°C. In an electric mixer, using a paddle attachment, add butter and sugar. Mix until pale and creamy. Add rice flour, baking powder and ground almonds. Mix on a medium speed until combined. Add both eggs and mix on medium until well combined. Line a 30cm x 20cm baking tray with baking paper. Put the base mix in the tray, using your hands press the base evenly on the tray. Bake for 20-25 minutes until golden brown, turning once during the cooking time. Allow time to cool.

### TOPPING

Using a food processor, place stale bread (ciabatta if possible) into processor and pulse until you have a very coarse crumb, then spread on a baking tray and toast in the oven on 170°C until the crumb is golden brown. Put the golden syrup and butter into a saucepan on a low heat. Gently melt butter without boiling. Once butter is melted remove from heat and stir in cream, egg yolks, lemon zest, juice and breadcrumbs. Mix well and pour over cooled base. Bake at 170°C for 30-40 minutes or until firm to the touch.

### GLAZE

Mix the icing sugar with enough lemon juice to make a thick paste. Place in piping bag and pipe onto finished slice. Cut into 16 slices.

## Nutrition

Contains nuts, eggs and dairy.

## Serving Suggestion

Must be stored in the refrigerator.  
Can be served with dried lemon and/or mascarpone.

## Total Cost

Cost Per Portion \$0.98

Gross Profit 80%

GST 15%

Min. Selling Price (per portion) \$5.00

\*Cost based on average wholesale prices May 2019



More recipes at [chelsea.co.nz/foodservice](http://chelsea.co.nz/foodservice)