



Lemon bars

Makes about 15

200g butter, softened, plus extra for greasing

250g caster sugar

300g self-raising flour

Filling

375ml lemon curd

40g desiccated coconut

50g porridge oats

1 Preheat the oven to 180°/gas mark 4 and grease and line a 20cm square cake tin. Cream the butter and sugar together in a mixing bowl until light and fluffy, then stir in the flour and mix until it resembles breadcrumbs. Press the mixture evenly into the cake tin and bake for 15 minutes. Remove from the oven and allow to cool.

2 To make the filling, lower the oven temperature to 160°C/gas mark 3. When the crust is completely cool, spread with the lemon curd, then mix the coconut and oats together and sprinkle evenly over the lemon layer.

3 Return to the oven and bake for 30-35 minutes until golden brown. Allow to cool, then cut into bars and store in an airtight container.

Fat	18g	Saturated fat	11g	Energy	48kcal
Protein	3g	Sodium	.2g	Fibre	0g
				Carbs	48g

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