



Lemon Crumble

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Equipment

Ingredients

Filling

- 125 grams sugar
- 3 tablespoons corn flour
- ½ teaspoon salt
- 2 cups milk
- 1 teaspoon lemon rind
- ½ cup lemon juice
- 2 tablespoons butter
- 2 eggs lightly beaten

Crust/ Crumble

- 125 grams butter
- 125 grams sugar
- 125 grams self- raising flour
- 1 ½ cups coconut

What to do

Crumble

1. Rub together all crumble ingredients
2. Press half into pie plate

Filling

1. Blend corn flour, sugar and salt with a little milk
2. Heat remaining milk, then add to the corn flour mixture to make a custard, then cook until it thickens
3. Add rind, juice, butter and lightly beaten eggs.
4. Pour onto crumb crust and then sprinkle remaining ½ of crumble on top of the mixture.
5. Bake at 180 degrees or until set.

*Serve warm or cold with cream or ice-cream

