

LEMON AND LIME CAMPING SLICE

A VERY **'A-PEELING'** CAMP TREAT



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Citrus is great to take camping – it is robust against all that 4X4 touring and can last a long time out of the fridge. I'm a bit of a sucker (pun intended) for a sweet and tangy dessert combination, but nothing leaves me more sour than a big pile of baking dishes – especially when I am camping. This recipe is so quick and easy, you'll be back in the camp chair wondering what drink to put that extra slice of lemon into in no time.



... Mariska Threadgold    Threadgold Family

**SLICE
INGREDIENTS:**

1 x 250g packet
of plain biscuits
(e.g. Nice™, Milk
Arrowroot™ etc)

1 cup desiccated
coconut

200ml (2/3
cup) sweetened
condensed milk

4 tbsp butter

1 large lemon

2 limes
(or for a subtler
flavour, replace
lemon and limes
with 2 oranges)

**ICING
INGREDIENTS:**

2 tbsp
(approximately)
citrus juice from
above fruit

1½ cups
icing sugar

1 tsp butter

METHOD

1. Line a lidded slice container or metal slice tray with baking paper.
2. Melt butter in a large saucepan and allow to cool slightly. The saucepan will be your mixing bowl – yippee, less washing-up!
3. Finely grate all of the rind from the lemon and two limes.
4. Crush biscuits to a fine crumb – see Hints.
5. Stir condensed milk and grated rind into saucepan with melted butter.
6. Add coconut and biscuit crumb to saucepan and mix until all ingredients are moist and well combined.
7. Press mixture firmly into container/ tray with a metal fork or spoon.
8. Wipe out saucepan with some paper towel.
9. Melt extra butter and add icing sugar to saucepan.
10. Initially add about 1½ tbsp of combined lemon/lime juice and combine well. Add more juice if needed to make a spreadable consistency.
11. Spread icing evenly over slice, cover and pop in the car fridge to set for at least an hour.
12. Cut into slices and enjoy. But I warn you – one is never enough!

Citrus is a tasty and robust fruit to take camping



Add the condensed milk and rind to the melted butter





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HINTS:

PRE-CRUSHING BISCUITS **AT HOME**

This is the easiest approach. A day or two before you leave for camping, break the biscuits into a food processor and chop to a fine crumb. Add the coconut (this does not need to be processed) and pour into a sandwich-size snaplock bag.

CRUSHING BISCUITS **AT CAMP**

A little more work, but this can be quite satisfying to release some tension. Break the biscuits into smaller pieces by hand and put into a plastic bag. Expel all the air and wrap in a tea towel. Get the hammer from the peg bag and crush away – but don't go all Ninja Warrior on it as you may split the bag. UNSEALED 4x4

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