

# EASY LEMON COCONUT SLICE

Laura Romeo - Weber Grill Expert



DIFFICULTY: EASY   

People Serves 20

Prep Time 10 min.

Barbecue Time 40 min.



250 grams butter, softened

4 eggs

2 to 3 large lemons (2 tablespoons  
finely grated lemon rind + 1/3 cup  
lemon juice)

2 cups caster sugar

1½ cup self-raising flour

1 cup desiccated coconut, plus 2  
tablespoons for topping

Icing sugar, to dust

This decadent, citrus slice is simple to whip up with only 6 ingredients and can easily satisfy a crowd.

**01** Prepare the barbecue for indirect cooking over medium-low heat (170°C to 190°C - baking setting).

**02** In a Weber Ware frying pan, add the butter.

**03** Place the frying pan onto the barbecue, on a side burner or a stove top and melt the butter. Once just melted, pour the butter into a large mixing bowl. Use a piece of paper towel to spread the leftover butter residue around the pan to grease. Line the pan with a sheet of

baking paper (this will help to lift the slice out once cooked).

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**04** Add the sugar into the bowl with the butter and stir to combine. Add the eggs, one at a time, stirring well after each addition. Add the flour, lemon rind, lemon juice and 1 cup of the coconut. Stir to form a cake batter. Pour the Batter into the frying pan. Sprinkle the remaining 2 tablespoons of coconut over the cake.

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**05** Bake the lemon slice over indirect medium-low heat, with the lid closed, for 30 to 40 minutes, or until a skewer inserted comes out clean.

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**06** Leave the cake to cool completely before slicing. Dust with icing sugar before serving.

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