



Great School Food you can enjoy at home

Recipe

Lemon Crunch Fingers



Ingredients

240g self-rising flour
130g margarine
1 large egg
10ml skimmed milk
220g lemon curd

Method

1. Mix together the flour and margarine until it resembles fine breadcrumbs.
2. Add the sugar to the mix and lightly combine.
3. Divide the mix into 2. Place one portion in the fridge to firm up.
4. Roll out the second portion to fit a baking tin, prick the base and spread over with lemon curd.
5. Remove the portion from the fridge and crumble over the lemon curd.
6. Bake at 190 degrees Celsius/Gas Mark 5 for 20-25 minutes.
7. Cut into fingers when cooled.

Make in advance for a great tea-time snack.

Allergens

Cereals containing gluten / egg /soya / milk.

My Notes

Makes 8 servings. Try replacing the lemon curd with fruit pie filling.

