

Lemon Slice

Ingredients

1/2 cup gluten free flour
50g vegan butter (I used a home made macadamia and coconut butter- vegan margarine would work too)
2 tbsp coconut sugar (or you could use organic icing sugar – use only 1½ tbsp if using icing sugar)
300g silken tofu
4 tbsp raw sugar
3 tbsp corn starch (not corn flour – you want the white corn starch)
1/8 tsp turmeric
1/4 tsp vanilla extract
Juice and zest of 1 large lemon
Icing sugar or desiccated coconut to sprinkle on top

Method

1. Place the flour, butter and coconut sugar in a food processor and pulse until combined. The dough will feel a little crumbly but easily presses together.
2. Line an 18cm x 13cm Pyrex or baking tray with baking paper and oil the bottom and side of the paper.
3. Press the dough mixture into the bottom on the Pyrex (it will be a thin crust).
4. In the Food processor place the tofu, corn starch, lemon zest and juice, raw sugar, vanilla and turmeric. Pulse until all combined.
5. Pour the tofu mixture into the Pyrex and bake for 30 to 40 minutes in 180°C oven. You will need to turn it around in the oven half way through.
6. Let cool down then cut into squares and sprinkle on the icing sugar or desiccated coconut.
7. Keep one square out to eat and put the rest in a container and get someone to hide it somewhere in the fridge where you can't find it because, be warned, these are moreish. I struggled to keep to just one slice and I don't usually have a sweet tooth.



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