Gluten Free Lemon and Honey Curd Slice

MEDIUM • 1 HOUR 20 MINS

Tangy, bright, buttery and gluten free. This zesty slice boasts a luscious lemon curd, is sweetened with honey and will result in rave reviews from anyone you serve it to. Our tip: Use fresh lemon zest and juice to bring this citrusy slice to life.



SKILL LEVEL	PREP TIME	COOKING TIME	SERVINGS
Medium	30 mins	50 mins	12

Visit capilanohoney.com.au to learn how to swap honey for sugar in your recipes.

Share your creations with us! Simply tag #honeylovers & @capilanohoney on Instagram or Facebook and you could be featured on our page!

Ingredients

Base
- 60g almond meal
- 70g rice flour
- ½ cup (45 g) gluten free oat flour
- 2 tbsp (15 g) tapioca flour
- 2 tbsp (60g) Capilano Pure Honey
- Pinch sea salt
- 85g butter, cold and cubed
- 2 tsp vanilla extract

Filling
- 140g butter, cold and cubed
- Zest of 2 lemons
- 1 cup (360g) Capilano Pure Honey
- Pinch sea salt
- 4 large eggs
- 2 large egg yolks
- ¾ cup (375ml) lemon juice (from approx. 6 large lemons)

Topping
- Dust with icing sugar (optional)

Method

1. Preheat oven to 180°C. Line a 20 x 20cm brownie tin with baking paper on all sides. Set aside.

2. In a food processor, combine almond meal, rice, oat and tapioca flours with honey, salt, vanilla and butter. Pulse until a dough forms.

3. Alternatively, rub-in butter into dry ingredients in a large bowl using your fingertips until mixture is a sand-like texture, then mix in vanilla.

4. Press dough into prepared tin and bake for 25-30 minutes until golden. Remove from oven and while still hot, carefully press dough down using the back of a metal spoon. Reduce oven to 150°C.

5. For the filling, combine all ingredients in a large microwave safe bowl, or heavy-bottomed saucepan. If microwaving, microwave curd uncovered for 2 minutes at a time, stirring well in between for a total of 8 minutes. If cooking on the stove, heat on medium low heat stirring constantly until mixture is thick enough to coat the back of a spoon. Be careful not to boil mixture.

6. Strain curd and pour over prepared base. Bake for 20 minutes, mixture will still be wobbly. Remove from oven and cool on the benchtop for 30 minutes, then chill until firm – at least 4 hours or overnight.

7. Once slice is cold, using baking paper to lift slice whole onto a chopping board. Use a sharp knife to cut into squares, dipping the knife in hot water and wiping dry between each slice for a clean cut.

8. Dust with icing sugar or lemon slices to serve. Store in an airtight container for up to 3 days.

Used in this recipe



Pure Honey

Smooth, sweet and perfectly balanced, generations of Aussies have grown up with Capilano Pure Honey. Made by Aussie bees and their beekeepers, our signature blend of eucalypt and ground flora honey is the taste you know and love.

Make the Sweet Switch
Honey tastes twice as sweet as sugar, so you need less in your baking, drinks and savoury recipes. Learn more about how to swap Capilano for sugar in your recipes here.

Visit capilanohoney.com.au to learn how to swap honey for sugar in your recipes.

Share your creations with us! Simply tag #honeylovers & @capilanohoney on Instagram or Facebook and you could be featured on our page!

Visit capilanohoney.com.au to learn how to swap honey for sugar in your recipes.

Share your creations with us! Simply tag #honeylovers & @capilanohoney on Instagram or Facebook and you could be featured on our page!