



The Butchart Gardens®

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NATIONAL HISTORIC SITE OF CANADA

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Lemon slice

Makes 9" x 13" pan
12 portions

Base:

Ingredients	Metric	Volume
All purpose flour*	115 grams	7/8 cup
Granulated sugar	115 grams	5/8 cup
Baking powder	7 grams	1 ¾ tsp
Vegetable shortening	70 grams	1/3 cup
Eggs	175 ml	¾ cup
Milk 2%	30 ml	2 Tbsp
Zest of lemons	4 each	4 each
Salt	Pinch	Pinch

Method:

Chill shortening in freezer (20 to 30 minutes).

Preheat oven to 350°F.

Line a 9 x 13 pan with parchment paper.

Sift flour.

Add sugar, baking powder and salt.

Cut chilled shortening into flour mixture until sandy texture.

Add eggs and whip on high speed for 2 minutes.

Scrape bowl down twice during this mix.

Add milk and lemon zest and whip on high speed for 30 seconds.

Pour into parchment lined pan and bake for 15 - 20 minutes until golden.

Cool.

*Gluten free flour can be substituted.



Filling:

Ingredients	Metric	Volume
Egg yolks	13 each	13 each
Sweetened condensed milk	4 x 300ml cans	4 cups
Lemon juice	580 ml	2 1/3 cup

Method:

Preheat oven to 250°F

Combine egg yolks and lemon juice, mix until well combined.

Gradually add sweetened condensed milk mixing the entire time to avoid splitting.

Pour mixture over prepared lemon sponge.

Bake at 250°F approximately 1 - 1 ½ hours until just set.

Should have a little jiggle.

Chill completely and top with sweetened whipped cream.