

Laura Romeo - Weber Grill Expert

Lemon Coconut Slice



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

- 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).

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