



CANDIED/CRYSTALLISED LEMON SLICES

Ingredients

4 whole lemons
iced water
500g granulated sugar
500ml water

Method

1. Thinly slice the lemons and remove any seeds.
2. Prepare a medium sized bowl with iced water
3. Bring a pot of water to the boil, add the lemon slices and boil for a minute. Remove the slices from the boiling water and plunge straight into the iced water for a couple of minutes, then drain.
4. In a medium sized frying pan/skillet bring sugar and the 500ml water to a simmer, stirring occasionally until all the sugar is dissolved.
5. Add the lemon slices and simmer for about 45 mins to 1 hour, until rinds are translucent
6. Remove lemon slices and place carefully on a sheet of greaseproof paper or foil, cool.
7. If you wish to make the slices crystallised have a plate of fine sugar waiting and dip each slice into the sugar before placing on the paper/foil to dry.
8. Once fully dried keep in an airtight container.

Notes

These slices are wonderful for decorating any lemon cakes you make but also great for puddings, dipped into drinks or just eaten as they are!! A really guilty but yummy treat.