



THE J.M. SMUCKER Co

Strawberry Lemon Slices

Prep Time Cook Time Serves Difficulty

15 mins 48 mins 36 N/A

Ingredients

- 1 1/2 cups cups Robin Hood® Original All Purpose Flour

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- 1/2 cup icing sugar
- 1/4 tsp salt
- 3/4 cup cold butter, cubed
- **Filling:**
- 4 eggs
- 1 can Eagle Brand® Regular or Low Fat Sweetened Condensed Milk

Evaporated Milk

- 1/2 cup lemon juice
- 2 tbsp grated lemon zest
- 1 jar Smucker's® Pure Strawberry JamSeedless Strawberry Jam
- Icing sugar for decoration

Directions

Step 1:

Preheat oven to 350°F (180°C). Grease and Line a 9" x 13" (3 L) baking dish with parchment paper, overlapping the longer sides for easy removal.

Step 3:

Pour flour, icing sugar and salt into food processor bowl fitted with metal blade. Pulse until blended. Add cold, cubed butter and process mixture until it looks like little crumbs, about 15 seconds. Transfer mixture to prepared pan and press firmly onto the bottom of pan.

Step 4:

Bake in preheated oven 15 to 18 minutes, until edges are golden.

Step 6:

Beat the eggs in a large bowl with a handheld whisk until they are well mixed. Add the sweetened condensed milk and beat until it is fully incorporated. Whisk in lemon juice and zest.

Step 7:

Spread jam over hot crust. Pour filling over.

Step 8:

Bake in preheated oven for 25 to 30 minutes, or until filling has set.

Images

