

## **FROZEN LEMON TART**

### **1.TART**

2 X 397g cans of Condensed Milk  
200ml fresh Lemon Juice  
2 x 250ml cans Fresh Cream(whipped)

### **2.TOPPING**

1 packet Lemon Cream biscuits finely crushed  
60ml melted butter or margarine

### **3.METHOD**

Combine condensed milk & lemon juice & beat until thickened.  
Fold in whipped cream.  
Line a cake tin (or freezer proof disc) with cling wrap and pour the tart mixture in.  
Combine the topping ingredients and sprinkle on top.  
Freeze to set (preferably overnight)  
When frozen turn out so that the biscuit layer forms the base.

Decorate with more crumbs or fruit of your choice.

As jy net 'n helfde van die resep wil maak sou ek nog steeds 1 pakkie biscuits gebruik  
Om 'n dikker kors te maak en die res van die bestandele halfeer.

Groete & geniet !!!  
Solveigh Smit