



## Ingredients

- 1 ½ pkts. tennis biscuits
- 1 tin 385ml condensed milk
- 1 tin 290ml dessert cream
- 600-700ml custard
- 6-8 tbsps. lemon juice
- 2 tbsps. melted butter

## Method

1. Pour the custard into a flat rectangular dish and set aside. You can use store-bought or homemade. I prefer homemade because I can control the flavour. Set aside.
2. Place the tennis biscuits in a sealable plastic bag and crush them until fine using a rolling pin or a similar kitchen utensil. Pour the biscuits into a dish and add the melted butter to combine. Then pour in the biscuits over the custard and flatten evenly.
3. In a separate dish, pour in the condensed milk and beat in the lemon juice combining until it is relatively runny. Add more lemon juice if you like. The other layers will balance the sour taste of the lemon juice so don't skimp. Add the condensed milk mixture over the biscuit layer.
4. Using another bowl, add in the dessert cream and whisk it until well combined. Then pour the cream over the condensed milk.
5. Cover the dish with a lid or cling wrap and refrigerate for a minimum of 6 hours, preferably overnight.
6. Serve the dessert on its own or with ice-cream.