

How to Bake the Low Carb Life Keto Lemonlicious Slice?

Craving something sweet, tangy, and low in carbs? The Keto Lemonlicious Slice Bake Mix delivers everything you love about lemon slice, but without the sugar overload. With only 0.7g carbs per serve, this layered treat is as smart as it is satisfying.

This easy-to-make mix creates a rich, buttery shortbread base topped with a zingy lemon layer that feels indulgent but fits right into your low carb lifestyle. It's gluten-free, 99% sugar-free, and way easier than it looks.

What You'll Need:

- 3 eggs
- 125g cold butter
- 3 tbsp (60ml) lemon juice
- Zest of 1 lemon
- 1 pack of [Keto Lemonlicious Slice Bake Mix](#)

Let's Bake!

1. Preheat oven to 160°C.
2. Line a 20cm x 20cm baking tray with baking paper.
3. Pour the contents of the bake mix into a bowl.
4. Rub cold butter into the dry mix until it resembles breadcrumbs.
5. Press half the mix firmly into the tray to form the base.
6. Bake for 20 minutes, or until lightly golden.

Meanwhile...

1. In a bowl, combine the remaining mix with eggs, lemon juice, and zest.
2. Once the base has cooled slightly, pour the lemon mixture on top.
3. Return to oven and bake for a further 10 minutes, or until the top layer is firm.
4. Allow to cool completely, then slice into squares.