

### LEMON GLAZE ICING

150 g icing sugar  
2 tsp grated lemon peel  
2 tbsp lemon juice

Mix the sugar, lemon zest and lemon juice in a bowl to a spreadable mixture.  
Apply the glaze to the pastry with a pastry brush and leave to set.

### CANDY

250 g sugar  
50 g gram dextrose  
100 ml water  
80 ml fruit juice (e.g. apple, cherry or raspberry juice)

Put the water and the two types of sugar in a saucepan and bring the mixture to the boil for 10 seconds on the highest setting.  
Then add the fruit juice and continue to simmer on medium heat (setting 5 at most hotplates) until the water has boiled away.  
Remove the saucepan from the heat and pour the mixture into candy moulds or an ice cube tray.

### FRUIT FILLING

500 g fruit (e.g. berries)  
100 g sugar  
2 tbsp water  
2 tbsp cornflour

Wash the fruit and cut if necessary. Cook the fruit together with the sugar, lemon juice and water in a saucepan over medium heat.  
Dissolve the cornflour in cold water and add to the boiling fruit. Stir well.  
Simmer the fruit mixture for 1-2 minutes until it thickens.