

# Australian Lamingtons

ALANA & ZACH

## ingredients

### FOR THE LAMINGTON SPONGE

- 57 g unsalted butter (¼ cup / ½ stick / 2oz)
- ¾ cup milk (180ml)
- 2 teaspoons vanilla
- 4 whole large eggs
- 2 egg whites from large eggs
- 1 ¾ cups plain flour (225g / 8oz)
- ¼ cup cornflour (35g / 1.2oz)
- 2 teaspoons baking powder
- Pinch of salt
- 200 g caster sugar (1 cup / 7oz)

### FOR THE GLAZE AND COATING

- 3 cups icing powdered sugar
- ¼ cup unsweetened cocoa powder (notes)
- ½ cup boiling water
- 2 cups fine desiccated coconut

## directions

### FOR THE LAMINGTON SPONGE

- Preheat your oven to 180C / 350F / 160C fan forced and line a lamington tin (approx 22cm x 33cm) with baking paper.
- Sift together the flour, baking powder and salt and mix well.
- In a microwave safe bowl, combine the butter and milk and melt in 30 second increments, stirring well between each. Add the vanilla and set aside.
- In a new bowl, whisk together flour, cornflour, baking powder and salt until well combined.
- Beat the eggs and egg whites together in a large bowl or the bowl of a stand mixer, until very thick pale ribbony.
- While beating on low slowly pour in sugar into eggs, and beat a further 2 minutes,
- Use a balloon whisk and a folding action to fold in half flour at a time until combined.
- Pour in the milk mixture and use folding action again with balloon whisk until lump free. Don't over mix and don't whisk - just fold.

TIME: 60 MINUTES

PORTIONS: 24 SQUARES

## directions cont

- Pour into the prepared tin then tap lightly on the bench top 3-4 times until any large bubbles have disappeared.
- Bake 20-23 minutes just until a toothpick comes out clean. Don't check until at least 18 mins. Be careful not to overbake.
- Let cool in tins for 10 – 15 minutes. Sit a large baking tray over the top and flip so the cake comes out. Repeat using a wire rack, so the cake is now right way up on a wire cooling rack.
- Let it cool completely before cutting into 20 even squares.
- FOR THE GLAZE
- Combine the icing sugar, cocoa and boiling water in a deep bowl and mix well to a syrup consistency.
- TO ASSEMBLE
- Place  $\frac{1}{3}$  of the coconut into a separate bowl. Set two wire racks over baking paper lined trays.
- Using two forks, dip a square of sponge into the chocolate glaze turning to coat well. Let it drain a little then transfer to one of the wire racks. Repeat with 2 more squares.
- Take the first square and use clean forks to roll it in coconut then transfer to the second tray to set. Repeat 2 more times.
- Now repeat the process with the whole batch, replenishing the coconut as required.