

AUSSIE LAMINGTONS



INGREDIENTS

Cake

- 125 g / 4.5 oz unsalted softened butter
- 1 cup (220g) caster sugar
- 1/2 tsp vanilla extract
- 3 eggs at room temperature
- 1 3/4 cups (260g) sifted plain/all-purpose flour
- 3.5 tsp baking powder
- 1/2 cup (125 ml) milk (low or full fat)

Icing

- 4 cups (480g) sifted icing sugar (confectionary sugar),
- 1/3 cup (22g) cocoa powder
- 1 tbsp (15g) unsalted butter
- 150ml (1/2 cup + 2 tbsp) boiling water

Coating

- 3 - 4 cups desiccated coconut

Filling

- Strawberry jam
- 1 cup (250 ml) cream
- 1 tbsp white sugar

METHOD

Cake

1. Preheat oven to 180C/350F (or fan forced 160C/320F).
2. Sift flour and baking powder together.
3. Grease a 20 cm x 30 cm / 8" x 12" cake pan. Line with baking paper (parchment paper), leaving an overhang on all sides (to make it easy to remove).
4. Beat butter, sugar and vanilla with an electric mixer on medium high speed until light and fluffy - about 1 1/2 to 2 minutes.
5. Add eggs 1 at a time, beating well after each addition so the batter is smooth, not curdled.
6. Add half the flour and gently fold to combine, then stir in half the milk. Repeat with remaining flour and milk.
7. Pour the batter into the prepared pan and bake for 25 minutes until a skewer inserted into the centre comes out clean.
8. Stand for 5 minutes then use the overhang baking paper to lift the cake out onto a wire rack and cool completely.

Prepare Cake to Coat

Cut cake into 15 squares (5 x 3), or 18 rectangles. Freeze for 1 to 1.5 hours. (Note 2)

Icing

Combine the Icing ingredients in a heat proof bowl and mix until smooth. Should be a syrup consistency, but not watery.

Coating

1. Place coconut in a shallow bowl or pan with a largish surface area (Note 3).
2. Place a piece of cake in the icing and roll to coat using 2 forks. Transfer it into the coconut and quickly roll to coat all over in coconut. Transfer to tray.
3. Repeat with remaining sponges.
4. Stand for 1 to 2 hours, or until set. Then serve with tea and coffee!

Filling

1. Beat cream and sugar until firm peaks form.
2. Cut coated Lamington in half horizontally. Spread with jam then pipe or dollop on cream. Top with lid, keep refrigerated.