

Lamingtons

Lamingtons are a delicious cake that comes from Australia. They are named after a governor of Queensland, one of the Australian states, as they were his favourite cakes. I like them too!



You Will Need

3 eggs



125 g caster sugar



125g self raising flour



125g cake spread



40g unsalted butter



125 ml milk



25g cocoa powder



200g icing sugar



300g desiccated coconut



vanilla extract



Madeira Cake (if not making your own sponge.cake).



Making the Sponge Cake

If you decide to use ready made Madeira cake you can ignore this slide and move on to the next one.

Lamingtons work well with bought cake, if I am short of time I use Madeira cake but they are better when made with sponge cake in the middle.

Sponge Cake

- ▶ Cream together the 125g of caster sugar with the 125g of cake spread until light and fluffy.
- ▶ Add one egg with a little of the flour which you need to shake through a sieve. Mix in gently.
- ▶ Repeat until you have added all the eggs. You should still have some flour left over.
- ▶ Mix in the remaining flour.
- ▶ Stir in half a teaspoon of vanilla (you can leave this out if you don't have any).

Cooking the Sponge Cake

- ▶ Spoon the mixture into a greased and lined square cake tin or brownie tray. - Use a little of the cake spread to grease it and baking parchment or greaseproof paper for lining.
- ▶ Bake in the centre of a pre-heated oven (170 degrees or gas mark 5) for about 15 -20 minutes).
- ▶ The cake is cooked when it is well risen and golden. It should spring back when pressed gently and be slightly shrinking away from the edges of the tin.
- ▶ Allow to cool for 5 minutes in the tin and then turn it out onto a cooling rack.
- ▶ When it is completely cold peel off the greaseproof paper and move to one side.

Making the Chocolate Icing

- ▶ Sift the 300g of icing sugar and 25g of cocoa together into a large mixing bowl.
- ▶ Gently melt the 40g of unsalted butter in the 125g of milk. I usually do this in a jug in the microwave.
- ▶ Gradually add the melted butter and milk mixture into the icing sugar stirring all the time so that it does not go lumpy! It is good to use an electric hand held whisk if you have one.
- ▶ Divide the icing between 2 bowls

Dipping the Cakes

- ▶ Go back to your sponge cake or your bought Madeira cake and cut it into squares about 6cm across. If using bought cake your lamingtons may end up more rectangular but it does not matter.
- ▶ Tip the desiccated coconut into 2 bowls.
- ▶ Take one piece of cake and dip it carefully into the chocolate mixture until it is covered all over.
- ▶ Lift it out gently, I use a fork for this, and roll it in the coconut until it is covered all over.
- ▶ Place the lamington on a wire rack to dry. It is a good idea to put a tray underneath to catch the drips.
- ▶ Using two bowls of icing and coconut helps you to work more tidily but these are messy to make!
- ▶ The Lamingtons take about half an hour to firm up and a lot less to eat!