

CRUNCH TIME

lamingtons



Serve information: 1 plate with 12 lamingtons

INGREDIENTS:

125g Unsalted butter, softened
200g Caster sugar
2 Eggs
1 Tsp vanilla essence
300g Self-raising flour
125ml Milk
Spray can of cooking oil
50g Cocoa powder
10g Unsalted butter
300g Icing sugar
100ml Boiling water
200g Desiccated coconut
1 x "Prepared earlier" sponge cake,
uncut on wire rack

EQUIPMENT:

27cm x 18cm slice tin
Baking paper
Scissors
Electric beaters
Spatula
Wooden spoon
Oven mitts
Wire rack
Serrated knife
Mixing bowl
Whisk
3 forks
Serving plate

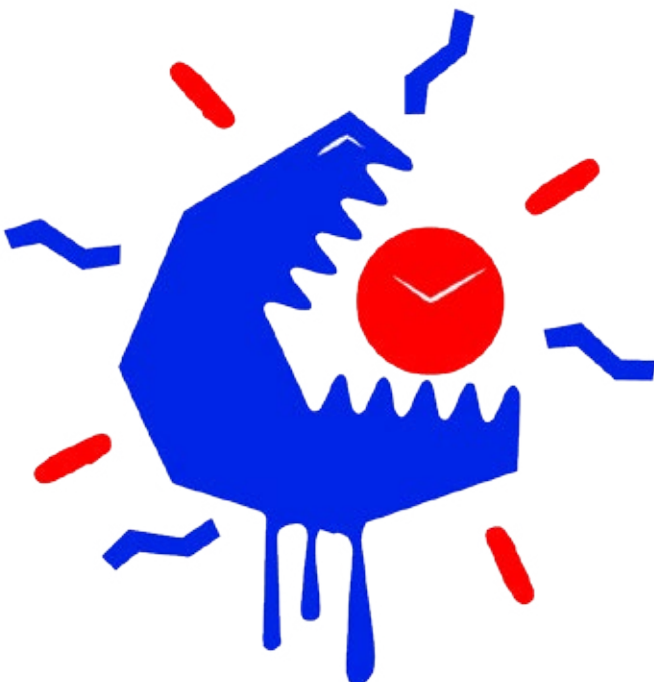


METHOD:

1. Preheat oven to 180°C.
2. Grease a 27cm x 18cm slice tin and line with baking paper
3. Cream butter and sugar together with electric beaters until light and fluffy
4. Add the eggs and vanilla and beat until smooth
5. Fold in the flour alternately with the milk and mix well
6. Pour batter in to the slice tin
7. Bake in pre-heated oven for approximately 35 minutes
8. Once the lamington sponge is baked and cooled (take the "prepared earlier" sponge sitting on a wire rack), it's time to finish them. Cut the sponge into 12 pieces using a serrated knife
9. To make the icing, combine the cocoa, icing sugar, butter and water in a bowl and whisk until smooth
10. Using a fork, dip one piece of cake in the icing. Shake off excess
11. Toss in coconut and place on a wire rack
12. Repeat with remaining cakes
13. Serve on a plate

ADDITIONAL NOTES:

1 x "prepared earlier" sponge cake, uncut on wire rack



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