



Lamingtons

食谱作者 V-ZUG 瑞族



制备过程	30 分钟
等待时间	1 日
烘烤的时间：烘烤时间取决于机器	30 分钟
份数	10
电器	Comhair SE 自 2015 年

Sponge

- 6 eggs
- 170 g sugar
- 100 g flour
- 70 g cornflour
- 70 g butter

Beat the eggs and sugar together until light and fluffy. Melt the butter and fold in. Combine the flour and cornflour, then sift into the egg mixture, folding in gently after each addition.

将发酵桶预加热 湿热风 到 **180°C**

Turn the mixture into the greased cake tin lined with baking paper. Place the tin on the wire shelf in the preheated cooking space. Bake.

放入糕点

在 湿热风 期间为 **180 30 分钟°C**

Leave the baked Lamingtons to rest for 10 minutes. Afterwards, turn the sponge out onto a wire cooling rack, cover with a clean kitchen towel and leave to rest overnight.

Icing

- 110 ml water
- 50 g cocoa powder
- 400 g icing sugar
- 20 g butter
- 200 g desiccated coconut

Boil the water, then remove from the heat. Add the cocoa powder, icing sugar and butter and stir until smooth.

Cut the sponge into 3 cm cubes. Using a fork, dip the sponge cubes one at the time into the icing, roll in the desiccated coconut and then leave to rest for a couple of hours.

Garnish





300 ml cream

250 g raspberries

Whip the cream and serve with the Lamingtons along with raspberries.

配件

Wire shelf

Cake tin, 20 × 30 cm

