Lamingtons

Recipe by V-ZUG Ltd.



Preparation	
Cooking time	
Portions	10

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.

(Pre-)heat cooking space to 180 °C with Hot air humid

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.

Put the pastry in

Hot air humid 180 °C for 30 Mins

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.

Accessories

Wire shelf

Cake tin, 20 × 30 cm

Additional information

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