



Classic Lamingtons



Serves 16

Recipe by Kirsten Bacon



30 minutes

INGREDIENTS

- 175 g unsalted butter, softened
- 175 g caster sugar
- 10 g (2 tsp) vanilla extract
- 3 eggs
- 150 g plain flour
- 25 g cornflour
- 8 g (2 tsp) baking powder
- Pinch of salt
- 30 ml sour cream, milk or buttermilk
- 175 g dark chocolate (64% cocoa or higher), chopped
- 40 g butter
- 200 ml milk
- 300 g icing sugar
- 25 g good quality dark cocoa powder
- 250 g desiccated coconut

NOTES

Lamingtons are even better the next day after the chocolate has had time to soak into the sponge.

DIRECTIONS

1. Preheat the oven to 180°C (160°C fan). Grease and line a 20 cm square cake tin.
2. Beat the butter and sugar until light and fluffy. Add the vanilla, then beat in the eggs one at a time.
3. Sift together the flour, cornflour, baking powder and salt. Fold into the butter mixture with the milk until smooth.
4. Pour into the prepared tin and bake for 25 minutes, or until a skewer inserted into the centre comes out clean.
5. Cool in the tin for 5 minutes, then transfer to a wire rack. For best results, leave the cake overnight before cutting.
6. For the coating, melt the chocolate and butter together. Warm the milk, then whisk it into the icing sugar and cocoa until smooth. Stir in the melted chocolate mixture and leave for 30 minutes to cool slightly.
7. Cut the cake into 16 squares. Dip each piece quickly into the chocolate coating, then roll in the desiccated coconut.
8. Place on a wire rack and leave for at least 1 hour to set before serving.



Breakfast

with Kim Napier

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