Desserts / Australia

Lamingtons



Cubes of sponge dipped in chocolate icing and rolled in desiccated coconut.

Time 75 min **Servings** 12

What you'll need.

- [ ] 250 g Flour
- [ ] 200 g Sugar
- [ ] 150 g Butter
- [ ] 4 piece Eggs
- [ ] 120 ml Milk
- [ ] 2 tsp Baking powder
- [ ] 1 tsp Vanilla
- [ ] 400 g Icing sugar
- [ ] 50 g Cocoa powder
- [ ] 150 ml Hot milk
- [ ] 250 g Desiccated coconut
- [ ] 1 pinch Salt

Let's make it.

01 Beat the butter and sugar pale, add the eggs one at a time, then the vanilla.

02 Fold in the sifted flour with the baking powder and salt, alternating with the milk.

03 Pour into a square tin and bake at 180 °C for twenty-eight minutes, until a skewer comes out clean.

04 Cool it completely and leave the sponge uncovered overnight.

05 Cut it into five-centimetre cubes.

06 Whisk the icing sugar with the cocoa and hot milk to a thin icing that runs off a spoon in a stream.

07 Dip each cube on two forks, let it drain and roll it in coconut. Leave them to set for an hour.

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