

Lamingtons

INGREDIENTS

4 Eggs
2/3 Cup Castor Sugar
1/4 Cup Plain Flour, Sifted
1/4 Cup Corn Flour, Sifted
1/2 Cup Self-Raising Flour, Sifted
4 Cups Pure Icing Sugar
3/4 Cup Cocoa
125g Butter, Chopped
1 Cup Boiling Water
4 Cups Desiccated Coconut



METHOD

Preheat oven to 180oc. Line a 20 x 30 rectangle tin with baking paper. Separate eggs and place whites in the small bowl of an electric mixer. Beat until soft peaks form. Add sugar gradually, beating well after each addition until the sugar dissolves and mixture is thick and glossy. Add egg yolks and beat until just combined. Transfer mixture to a large bowl. Using a large metal spoon, fold through the sifted flours. (As you are combining three different flours, it is best to sift them at least twice, then sift over the eggs just before folding in.

Pour mixture evenly into the prepared tin and use a spatula to gently smooth the surface. Bake for 20 minutes or until cake is springy to the touch. Remove from oven and stand on a wire rack for 5 minutes before turning out to cool (to stop the sponge getting indentations on the surface, line the cake rack with a clean, dry tea towel before turning the sponge out). Transfer cake to a flat surface. Cut cake into 24 pieces- four squares across the short side and six down the length. (As sponge cake has a soft texture, it is easier to handle if it is made a day ahead, or you can bake it a few weeks in advance and freeze. Defrost the day before it's required. If you must ice the cake the day it is baked, place it in the freezer for 15 minutes before cutting into squares. Use a ruler as a guide to get even sized squares.

Lamingtons

Sift icing sugar and cocoa onto a medium-sized bowl. Cut butter into small cubes. Measure boiling water into a heat-proof jug, add butter stir to combine. Some of the cubes will melt, and some will remain solid. Make a well in the centre of the sifted icing sugar mixture, add the combined water and butter and stir with a wooden spoon until smooth. Measure coconut onto a large plate and set aside. Working with one piece of sponge at a time, use two forks to dip the square into the icing. Allow excess icing to drain away.

After you dip the sponge square into the chocolate icing, use the forks to lower it into the plate of coconut and gently toss until well coated. Place on a wire rack to dry. Repeat until all the cake has been used.

Allow lamingtons to stand for at least 1 hour before serving.

