



Chocolate Lamingtons

The perfect pairing to your afternoon cuppa, there's nothing quite like the soft sponge and jam combination of a chocolate lamington. Making them mini means you can eat as many as you like... right?

Serves: 8 Ready in: 1 hr 30 mins

Cake

200g caster sugar
4 eggs
1 tsp vanilla extract
100g butter, melted
200g plain flour
1 tsp baking powder

Icing

50g butter, melted
½ cup milk
3 Tbsp cocoa powder
150g icing sugar
2 Tbsp boiling water

To Serve

100g desiccated coconut
½ cup jam

- 1. BEFORE YOU START** Preheat oven to 170°C. Grease and line a baking tray (about 20 x 20cm) making sure the baking paper comes up the edges.
- 2. PREP CAKE** In a large bowl or bowl of your stand mixer, place sugar, eggs and vanilla. Use electric beaters to beat until pale, about 4 minutes. Meanwhile, melt butter in a medium pot or in the microwave.
- 3. INCORPORATE EGGS** Add flour and baking powder and butter to bowl with eggs and whisk in gently. Do not overmix.
- 4. BAKE CAKE** Transfer mixture to prepared pan and give it a few taps on the bench to ensure it is level. Bake for 25-30 minutes, until golden on top and cooked through. A knife inserted will come out clean. Set aside to cool on a cooling rack.
- 5. PREP ICING** While cake cools, make icing. Add all icing ingredients to a large bowl and whisk to combine. Add a few tablespoons of boiling water to thin out, if needed. Place coconut in a separate bowl.
- 6. CUT CAKE** Cut cake into 16-20 even squares.
- 7. ICE CAKE** Keeping one hand for the wet mixture and one hand for the dry, dunk each piece of sponge first into icing and then into coconut.
- 8. TO FINISH** Cut a slice into the lamingtons, fill with some jam then serve.