

AUSTRALIAN LAMINGTONS

Contributed by Rosie and Rick

These are an Australian institution – people have "lamington drives" as fund raisers. I find them a bit too rich and sweet for my taste, but if you like that sort of thing they're great. Give me vegemite on toast any day!

The easy way

Ingredients·

- 1 slab sponge cake (one day old)
- 4 cups icing sugar
- 1/3 cup unsweetened cocoa powder
- 2 tablespoons butter
- 1/2 cup milk
- 2 - 3 cups desiccated coconut



To make the icing· Cool the cake for at least half an hour in the Fridge or Freezer, then cut into squares or fingers. Combine the Sugar and Cocoa in a large bowl. Heat the milk and butter in a saucepan until the butter is melted. Add to the sugar/cocoa mixture and mix to a fluid yet not runny consistency.

To put it all together· Make a production line of Sponge Fingers, Chocolate Icing mixture in a bowl, coconut in a shallow container or plate, and a cooling rack with paper underneath. Using a fork dip the sponge fingers into the icing, roll it in the coconut covering it well, and then place on to the rack to dry. Once they have dried, place in an airtight container and leave to "mature" for at least a few hours, preferably overnight, before eating.

To make the sponge cake if you really want to:

Ingredients

- 1/2 cup butter
 - 3/4 cup castor sugar
 - 1 teaspoon vanilla extract
 - 2 eggs
 - 2 cups self rising flour
 - 1/2 cup milk
- Method·

Grease and line a Lamington Tin (11 x 8 x 1.5 inches). Cream the Butter, Castor Sugar and Vanilla until light and fluffy. Add the eggs one at a time beating together as you go. Fold in the Flour and Milk, alternating as you go. Pour the batter into the prepared tin, spread evenly, and bake in a Moderate Oven (375f/190c) for 30-40 minutes or until an inserted toothpick comes out clean. Allow to stand for a few minutes before turning out on to a cooling rack. Leave to cool then store in the Fridge overnight.