

# CLASSIC AUSSIE LAMINGTONS

A much-loved classic! Fluffy lamingtons rolled in soft, snowy coconut. Perfect for sharing at any time of day

EASY | 20 MINUTES | 25 MINUTES | 12 SERVES

## Ingredients

**Sponge Cake**

- 4 eggs
- 1 cup Black & Gold Caster Sugar
- 1 cup self-raising flour
- ½ cup plain flour
- 125 g butter, melted
- ½ cup milk

**Chocolate Coating**

- 2 cups icing sugar
- ⅓ cup Black & Gold Cocoa Powder
- 2 tbsp butter
- ½ cup milk

**To Coat**

- 2 cups Black & Gold Desiccated Coconut

## Instructions

1. Preheat oven to 180°C. Beat eggs and Black & Gold Caster Sugar until thick and pale. Gently fold in flours, butter and milk. Pour into a lined square tin and bake for 25 minutes. Cool completely.
2. Once cool, cut the cake into even squares.
3. In a bowl, mix icing sugar and Black & Gold Cocoa Powder. Add melted butter and milk, stirring until smooth.
4. Dip each cake square into the chocolate sauce, letting excess drip off.
5. Roll each piece in Black & Gold Desiccated Coconut until fully covered. Place on a rack or tray and allow to set before serving.