



EASTER LAMINGTONS

An Australian classic that is easy to make and sure to satisfy!



NORMAL



15 MINS



20 MINS



8

Ingredients

- 2/3 cup Four Roses Plain Flour
- 1/3 cup corn flour
- 5 eggs
- 3/4 cup caster sugar
- 60g Duck River Soft Butter, melted
- 1 tbsp Duck River Soft Butter, softened
- 1 1/2 cups icing sugar
- 2-3 tbsp boiling water
- 2 cups McKenzie's Desiccated Coconut
- red, blue, & yellow food colouring

Instructions

1. Preheat oven to 180°C. Line a 20cm x 30cm lamington tray with Multix Baking Paper.
2. Sift together the flours and set aside.
3. Using an electric mixer, beat the eggs and sugar until fluffy and doubled in size. Gently mix through the flour making sure it's well incorporated.
4. Pour the 60g butter in slowly and fold carefully through.
5. Pour mixture into the prepared tin and bake for 18-20 minutes, until soft and spongy to touch. Leave to cool in tin for 10 minutes. Transfer to a cooling rack. Cut sponge into 5 cm cubes.
6. Stir together the icing sugar and 1 tbsp butter. Add enough boiling water to make a runny icing. Divide icing in 3 and mix in food colouring.
7. Pierce the sponge cubes with a fork and dip into the icing. Dip sponge in the coconut. Place onto baking paper and leave to dry.