



Lamingtons

15'
Hands on

20'
Cook Time

12
Portion(s)

1
Difficulty



Method

Lamingtons are a traditional Australian cake cut into squares, filled with jam, covered with chocolate and coated with grated coconut. It is said that they were named after Lord Lamington who governed over Queensland for 5 years. Lamingtons were created by his French chef in his honor!

- Preheat oven to 160* C (320* F) Fan.
- In a mixer's bowl, add the butter and sugar. Beat for 4-5 minutes using the whisk attachment, until light and fluffy.
- Add the eggs, one a time, waiting for each egg to become completely incorporated before adding the next.
- Remove mixing bowl from stand and add the milk and vanilla extract. Beat until incorporated.
- Grease a [30x40 cm baking pan](#) with butter, dust with flour and line it with a sheet of parchment paper.
- Add the cake batter and spread it evenly in the pan with a spatula.
- Bake for 20 minutes on a high rack in the oven.
- When ready, remove from oven and allow to cool for 30 minutes.
- Turn cake out of pan upside down and remove parchment paper.
- Brush the marmalade over the whole surface of the cake.
- **Cut** the edges of the cake away and cut it in half lengthwise, from the smaller side.
- Place one layer over the other and cut into 12 equal sized pieces. You should have 12 "sandwiches".

For the sauce

- In a [bowl](#), add the cocoa powder, icing sugar, water, butter and vanilla extract. Whisk until the cocoa powder is completely dissolved.

To assemble

- Pick up a piece of cake and dip it into the cocoa mixture.
- Next, dip it into a bowl with coconut, making sure to coat the entire surface.
- Repeat the same process for all the lamingtons.

Ingredients

For the cake

- 120 g butter, at room temperature
- 250 g granulated sugar
- 3 eggs
- 100 g milk
- 1 teaspoon(s) [vanilla extract](#)
- 250 g self-rising flour
- 100 g [strawberry jam](#)

For the frosting

- 80 g cocoa powder
- 100 g icing sugar
- 200 g water, boiling
- 20 g butter, at room temperature
- 1 teaspoon(s) [vanilla extract](#)

To serve

- 200 g coconut, grated

Διατροφικός πίνακας

Nutrition information per portion

477 Calories (kcal)	24.0 Total Fat (g)	17.0 Saturated Fat (g)	56.0 Total Carbs (g)
24%	34%	85%	22%
40.0 Sugars (g)	6.6 Protein (g)	7.2 Fibre (g)	0.09 Sodium (g)
44%	13%	29%	2%