

AUSTRALIAN LAMINGTONS

The cookery around Australia is in one way very cosmopolitan and in another way very localised. And nothing comes more local and regional like the classic Lamington, which is probably Australia's 'National Cake', or is it Pavlova? I will let you decide! Meanwhile, try your hand at making it, especially important for your Australia Day celebrations. Or in fact anytime because the kids always love them!

Ingredients

1. SPONGE

150g caster sugar
4 eggs
150g self-raising flour
30g corn flour
25g soft butter, chopped
80ml hot milk

2. CHOCOLATE ICING

700g icing sugar mixture
50g cocoa powder
20g soft butter
180ml hot milk

3. 250g Desiccated coconut

Method

1. Preheat the oven to 180°C
2. Beat the eggs with an electric mixer until light in colour. Gradually add the sugar; beat until the mixture is thick. Mixture should form thick ribbons when the beaters are lifted.
3. Meanwhile, sift the flour and corn flour together
4. Combine butter and hot water in a small bowl, so the butter melts
5. If your mixing machine bowl is not big enough, transfer the egg mixture to a large bowl.
6. Sift the flour mixture over the egg mixture; using a balloon whisk or a large metal spoon to gently fold the flour into the egg mixture.
7. Then fold in the butter & milk
8. Pour sponge mix into greaseproof lined square tin
9. Bake for about 25 minutes or until sponge springs back when touched lightly in the centre.
10. Turn cake onto a wire rack to cool.
11. Portion into 20 even pieces.
12. Then cover and place in the fridge for a couple of hours.

CHOCOLATE ICING:

13. Meanwhile, sift the icing sugar and cocoa into a large bowl.
14. Heat up the milk and melt in the butter and add to the bowl whilst stirring over a medium saucepan of simmering water until icing is smooth and thick enough to coat the back of a spoon.
15. It is a good idea to put the icing into 2 separate bowls for dipping, so it is a smoother operation to dip (crumbs can clog the icing up!)
16. Dip each piece of cake briefly into icing until cake is coated in icing. Hold over bowl to drain off any excess.
17. Dip half the cake pieces in one bowl of icing and the other half in the second bowl of icing.
18. Toss cake gently in coconut. Transfer cake to a wire rack; stand until set.