

LAMINGTONS



Preparation : 10 min - **Resting :** - - **Cooking :** 30 min - **Equipment :** -

Ingredients : 15 lamingtons

- 125 g unsalted butter, softened - 125 g caster sugar - ½ tsp vanilla essence - 3 free range eggs - 225 g self-raising flour, sifted - 1 tsp baking powder, to add to the flour - 120 ml milk - 350 g desiccated coconut - CHOCOLATE ICING - 750 g icing sugar - 50 g unsweetened cocoa powder - 180 ml milk - 20 g unsalted butter, softened

1. Preheat oven to 180 °C (170 °C fan, gas mark 4). Butter a 3cm x 20cm x 30cm baking tray. Line* the base with baking paper.
2. Place the butter, sugar and vanilla in the metal bowl. Run the PASTRY/CAKE programme. The mixture should be pale and creamy.
3. Fit the whisk in the metal bowl. Remove the cap. Run the EXPERT programme 3 minutes/speed 7 (without heating). With the programme running, add the eggs one by one, every 30 seconds. Scrape down the bowl if necessary. Continue whisking until the programme ends. The mixture will become pale yellow and fall in a thick ribbon when lifted with a spoon.
4. Add the flour, baking powder and half the milk; run the EXPERT programme 2 minutes/speed 7 (without heating). After 30 seconds, scrape down the bowl and add the remaining flour and milk; continue whisking until the programme stops.
5. Pour the batter into the baking tray. Bake for approximately 30 minutes or until the cake retracts when

lightly pressed. Cool on a wire rack. Prepare the icing*.

6. Cut the cake into 15 even pieces. Use a fork to dip each piece in the icing* until completely coated*; gently shake to remove excess and roll in desiccated coconut to coat*. Place on a rack until the icing* firms.

CHOCOLATE ICING

1. Sift icing sugar and cocoa into the metal bowl. Add the milk and butter.
2. Run the EXPERT programme for 2 minutes/speed 8/80 °C.
3. Scrape down the wall of the bowl if required and continue processing until mixture is smooth. Empty into a deep bowl.

Chef's tip :

If icing becomes thick during use, microwave for 10 seconds and stir.

Cook Expert ■

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