

Today, Archie is
making
Homemade Lamingtons

Ingredients:

- 125 g caster sugar / superfine sugar 3/4 cup / 4.4 oz
- 50 g butter salted, softened
- 2 eggs beaten, 59 g / 2.1 oz size eggs
- 120 g self raising flour 1 cup
- 85g desiccated coconut 1 cup

For the chocolate sauce

- 2 tbsp cocoa powder
- 150 g icing sugar / powdered sugar 1 cup
- 3 tbsp boiling water
- 1 tbsp butter melted



A long time ago (between 1896 and 1901) in Queensland, someone baked a fluffy square of sponge cake, dipped it in chocolate, and rolled it in coconut, and that's how the lamington was born. But here's the mystery: some people say it was first made in Ipswich in the south, while others believe it came from Cloncurry in the north, and after more than 100 years, Queenslanders are still arguing about it!



Instructions:

For the Sponge

- Pre-heat your oven to 180°C / 360°F.
- Cream together the sugar and butter with a spoon or hand mixer. Then, add in the eggs and give it a whisk until combined.
- Next, add the self-raising flour and mix again until you have a smooth cake batter. Important: Egg sizes may vary. If your batter is too thick at this stage, add a dash of milk to thin.
- Pour batter into a lined square baking tray (9x9 in / 24x24 cm) and smooth out to the edges. Bake in the oven for 20 minutes or until deliciously golden on top. Test with a wooden skewer, and if it comes out clean, it's ready.
- Allow the sponge to cool on a baking tray before cutting into squares or rectangles.

For the Chocolate Sauce

- Mix together the icing sugar, cocoa, melted butter and boiling water. Pop the desiccated coconut into a separate bowl. Place a wire cooling rack over a baking tray so it's ready for the dipped lamingtons.

To assemble

- One at a time, place each slice of sponge cake on a fork and dunk it in the chocolate sauce.
- Allow lamingtons to dry for 5-10 minutes then dig in!

