

Lamingtons

Oscar · 29/09/2024

**Prep Time**

8 hrs 35 mins

Difficult

Medium

Servings

9 hrs 45 mins

Description

Lamingtons are little sponge cakes coated in chocolate and grated coconut. Most people love these traditional Australian treats. Any firm type of plain cake can be used: butter cake, pound cake, Madeira cake, or génoise sponge.

Ingredients

- 2 cups all-purpose flour - 4 teaspoons baking powder - ½ teaspoon salt - ¾ cup white sugar - ½ cup unsalted butter
- at room temperature - 2 large eggs
- room temperature - 1 teaspoon vanilla extract - ½ cup milk - 4 cups confectioners' sugar
- sifted - ½ cup cocoa powder
- sifted - ½ cup warm milk - 2 tablespoons unsalted butter
- melted - 2 cups desiccated
- unsweetened coconut
- or as needed

Instructions

1. Preheat the oven to 375 degrees F (190 degrees C). Grease and flour an 8x12-inch pan. Make the cake: Sift flour
2. baking powder
3. and salt together into a bowl. Beat sugar and butter in a large bowl with an electric mixer until light
4. fluffy
5. and noticeably lighter in color. Mix in one egg until fully incorporated; mix in remaining egg and vanilla. Add flour mixture in two batches
6. alternating with milk
7. beating until just incorporated after each addition. Pour into the prepared pan. Bake in the preheated oven until a toothpick inserted into the center comes out clean
8. 30 to 40 minutes. Remove from the oven and let stand in the pan for 5 minutes
9. then turn out onto a wire rack and let cool completely
10. about 30 minutes. Wrap cooled cake with plastic wrap. Place onto your counter at room temperature to let firm up
11. 8 hours to overnight. When ready to finish the lamingtons
12. make the icing: Place confectioners' sugar and cocoa into a mixing bowl. Mix in warm milk and melted butter until icing is fluid but not too runny. Unwrap the cake and cut into 24 squares. Cover a work surface with parchment or waxed paper
13. then set a wire rack over top. Pour coconut into a shallow bowl. Using a fork
14. dip each cake square into icing
15. turn until all sides are coated
16. then roll in coconut. Place onto the rack to dry. Recipe Tip Desiccated coconut is slightly dried
17. ground coconut. It's not the same as sweetened
18. shredded coconut.