

Lamington

An Australian dessert made from heavenly chocolate sponge cake squares, tossed and dipped into delicious coconut and icing.

60 pieces



up to 15 Min.



Ingredients:

For Cake:

1 box Dr. Oetker Nona Sponge Cake
Chocolate
100 g Butter
100 ml Water
5 Eggs (large)

For Garnish:

30 g Dr. Oetker Nona Cocoa Powder
350 g Icing Sugar
1 tbsp Butter
120 ml Water Boiling
200 g Desiccated Coconut

- 1 Preheat oven to 180°C. Line a 24cm round cake pan with grease proof paper.
- 2 Place Dr. Oetker Nona Sponge Cake Chocolate, eggs and water in a mixing bowl. Mix at medium speed for 6 minutes. Add in butter and mix at low speed for 1 minute or until batter is light and fluffy.
- 3 Bake at 180°C for 45 minutes. Stand in pan for 10 minutes. Turn out onto a wire rack. Cover with a clean tea towel. Set aside over night.
- 4 Sift icing sugar and cocoa into a bowl. Add butter and boiling water. Stir until smooth.
- 5 Cut cake into 15 pieces. Place coconut in a dish. With a fork, dip 1 piece of cake in icing, then toss in coconut. Place on a wire rack over a baking tray. Repeat with remaining cake, icing and coconut. Stand for 2 hours or until set. Serve.

Tip from the Test Kitchen

- Tip: Shake off excess icing before tossing coconut for neater coat.