

Lamingtons

Lamingtons, the staple of all good fetes (school or church fairs) are said to be named after Lord Lamington, Governor of Queensland from 1895 - 1901

The cake is easier to handle if it is a little stale; day old cake is ideal. Sponge or butter cake can be used. Lamingtons can be filled with jam and cream, if desired.

Ingredients:

6 eggs
2/3 cup castor sugar
1/3 cup cornflour
1/2 cup plain flour
1/3 cup self-raising flour
2 cups (180g) coconut, approximately

Icing:

4 cups (500g) icing sugar
1/2 cup cocoa
15g butter, melted
2/3 cup milk

Method:

1. Grease 9 inch (23cm) square slab pan.
Beat eggs in medium bowl with electric mixer about 10minutes, or until thick and creamy.
Gradually beat in sugar, dissolving between additions.
Fold in triple-sifted flours.
Spread mixture in prepared pan.
Bake in moderate oven about 30 minutes.
Turn onto wire rack to cool.
2. Cut cake into 16 squares, dip squares into icing, drain off excess icing, toss squares in coconut.
Place lamingtons on wire rack to set.
3. Icing:
Sift icing sugar and cocoa into heatproof bowl, stir in butter and milk.
Stir over pan of simmering water until icing is of coating consistency.

Makes 16 lamingtons