

LAMINGTONS

INGREDIENTS:

125g butter

½ cup rice malt syrup

½ tsp vanilla

3 eggs

1 ¾ cup self-raising flour

½ cup milk

2 cups shredded coconut

ICING:

2 tbsp rice malt syrup

¼ cup coco powder

1 tbsp butter

½ cup boiling water

METHOD:

1. Preheat oven to 180c. Grease a lamington pan. Line with baking paper, leaving 2cm overhang on all sides.
2. Using an electric mixer beat butter, rice malt syrup and vanilla until lightly fluffy.
3. Add eggs one at a time, beating well after each addition (if the mixture curdles keep going it will still work fine).

4. Sift half of the flour over the butter mixture. Stir to combine. Add half the milk. Stir to combine. Repeat with remaining flour and milk. Spoon mixture into prepared pan and smooth surface. Bake for approx 30mins or until a skewer inserted into the centre comes out clean. Remove from pan and allow to cool.
5. Meanwhile to make the icing combine the syrup, coco powder, butter and boiling water in a bowl. Stir until smooth.
6. Cut cake into small pieces. Place coconut in a dish. Dip one piece of cake in icing. Shake off excess. Toss in coconut. Place on wire rack. Repeat with remaining pieces of cake. Stand until ready for serving.