



LEMON LAMINGTONS

Preheat oven to 180°C. Grease and line sides and bottom of a rectangle baking tin (27x17cm) with baking paper.

What you need: Sponge

200g of our everyday flour mix
125g softened butter (note 1)
125ml milk (note 1)
2 eggs size 7 @ room temp
40g caster sugar
2 level tsp gf baking powder
Pinch of salt
Finely grated rind of 2 lemons

What you need: Icing

170g Whittaker's white chocolate (note2)
35g butter (note 1)
½ - ¾ cup of milk (note 1)
¼ cup icing sugar
¼ - ½ tsp lemon essence (or to taste)
Desiccated coconut

To Make:

Measure all of the above sponge ingredients into a large bowl. Whisk these together with electric beaters until you have a smooth batter (about 1 minute). Don't overmix. Pour the batter into the tin and bake for 15-18 minutes or until a skewer comes out clean (ovens will vary). Remove from oven and cool in the tin before turning out onto a cooling rack. Lightly cover the sponge and leave for about two hours before cutting.

To Assemble:

Trim the edges of the sponge and cut into 24 even sized squares. Set aside. Place the chocolate and butter into a heatproof bowl. Stirring, gently melt over simmering water until smooth. Remove from heat then stir in icing sugar, milk and essence. Whisk until combined and smooth. Place coconut on a plate. One at a time dip sponge squares into the icing then roll in the coconut until completely covered. Set aside the coated lamingtons on a large sheet of baking paper. Leave to set.

Notes:

1. For dairy free use non dairy free milk and spread of choice.
2. For dairy free use Sweet William white chocolate

Tip:

If you don't want to make so many lamingtons at one time, cut the sponge in half. Wrap and freeze to use at a later date (sponge freezes well).