



SKYE BLUE

Kitchens



LEMON LAMINGTONS

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

What you need : Sponge

200g of Baking Bag mix
125g softened butter (note 1)
125ml milk (note 1)
2 eggs
40g caster sugar
2 tsp baking powder
Pinch of salt
Finely grated rind of 2 lemons

What you need: Icing

170g Whittaker's white chocolate (note 2)
35g butter (note1)
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 together with electric beaters until you have a smooth batter (1-2 minutes). 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. Cover the sponge on the rack and leave for 1-2 hours before cutting.

To Assemble:

Trim the edges of the sponge then cut into 24 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 the icing sugar and milk. Whisk until combined.
Place coconut on a plate. One at a time dip the sponge squares into the icing then roll in the coconut until completely covered. Set aside on a large sheet of baking paper. Leave to set a little.

Notes:

- 1 For dairy free use Olivani and non dairy milk of choice
- 2 For dairy free use Sweet Williams white chocolate

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

This mix can make up to 40 mini lamingtons