



SPICED PUMPKIN LAMINGTONS

Preheat the oven to 180°C. Grease and line the base and sides of a small square cake tin L150xW150xH70mm.

What you need: Sponge

100g of our everyday flour mix
65g softened butter (note 1)
65ml milk (note 1)
1 egg @ room temperature, size 7
2 level TBS caster sugar
1 level tsp gf baking powder
Pinch of salt
1 tsp orange zest
¼ cup cooked, mashed pumpkin

What you need: Icing

80g of Whittaker's dark chocolate (note 2)
15g butter (note 1)
1/3 – ½ cup milk (note 1)
2-3 TBS icing sugar
Crushed walnuts, desiccated coconut

To make:

Measure all the sponge ingredients into a large bowl. Whisk together with electric beaters until you have a smooth batter. Don't overmix. Pour the batter into the tin and bake for 15-20 minutes or until a skewer comes out clean (ovens will vary). Remove from the oven and cool in the tin before turning out onto a cooling rack. Cover the sponge on the rack and leave for about 2-3 hours before cutting. Or store in an airtight container overnight before cutting and icing.

To Assemble:

Cut the sponge into 9 even size 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 the crushed walnuts or desiccated coconut on a flat plate. One at a time, dip the sponge squares into the icing then roll in the nuts or coconut until completely covered. Set aside on a large sheet of baking paper. Pop into the fridge for 20 minutes to set.

Makes 9

Note:

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

Tip: Lamingtons freeze well. Just wrap each one in some cling film then pop into the freezer. Serve plain or you could top with a dollop of cream or natural yoghurt.