

CAKE, SPONGE & MUFFIN, SWEET GOODS

LAMINGTONS

Lamingtons are an Australian icon like no other. Bake the perfect moist sponge cake to dip into chocolate and coconut, then fill with jam and whipped cream. Delicious all year-round!

INGREDIENTS

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WEIGHT (KG OR L)

CAKE MIX

Classic Hi Ratio Utility Cake Mix 15KG

1.000kg

Egg

0.200kg

Water

0.400kg

FILLING

Strawberry Jam

to spread

Whipped Cream

to spread

LAMINGTON CHOC COATING

Mauri Lam-Kote Mix 15KG

0.500kg

Boiling water

0.500kg

Desiccated Coconut

to coat

METHOD

CAKE MIX

STEP 1

Combine all ingredients in a bowl.

STEP 2

Using a whisk, mix on slow speed for 30 seconds. Scrape bowl.

STEP 3

Whisk on medium speed for 5 minutes.

STEP 4

Deposit into a paper lined baking tray.

STEP 5

Bake at 175°C until baked through.

STEP 6

Transfer to wire rack to cool. Cut into squares.

LAMINGTON CHOC COATING

STEP 1

Combine Mauri Lam-Kote Mix and boiling water in a bowl.

STEP 2

Using a whisk, mix on slow speed for 1 minute or until mixture is smooth.

STEP 3

Allow mixture to cool, but not set.

ASSEMBLY

STEP 1

Cut the sponge cake in half and spread an even layer of cream and jam between the top and bottom layer of cake. Sandwich the layers together.

STEP 2

Dip cake squares into warm chocolate coating mixture, draining off any excess on a drip wire rack.

STEP 3

Roll lamingtons into desiccated coconut until completely coated.

Best eaten fresh on day made. Store at refrigerated temperature.



Product Name: Classic Hi Ratio Utility Cake Mix, Product Code: 75677