

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

INGREDIENTS	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