

**CAKE, SPONGE & MUFFIN, SWEET GOODS**

## RED VELVET CHRISTMAS LAMINGTONS

At MAURI, we believe Lamington's should be enjoyed year-round. That's why our Red Velvet Lamingtons are the perfect Christmas-themed treat to enjoy this festive season. Made using MAURI Deluxe Sponge Mix, this Lamington recipe provides a quality end-product that tastes as good as it looks. We hope you enjoy the recipe!

Makes 35 Lamingtons.

### INGREDIENTS

INGREDIENTS	WEIGHT
Sponge 'Lamington' Recipe	
MAURI Deluxe or Silky Sponge Mix	1.000kg
Whole Egg	0.400kg
Water	0.350kg - 0.0400kg
Red Food Colouring	Dash
Cream Cheese Filling	
Cream Cheese, Softened	0.250kg
Unsalted Butter, Softened	0.125kg
Vanilla Extract	0.005kg
Icing Sugar, Sieved	0.270kg
Lamington Chocolate Coating	
MAURI Lam-Kote Mix	1.000kg
Water (boiling)	2.500kg

### METHOD

#### SPONGE

##### STEP 1

Add water and egg to bowl, then MAURI Deluxe Sponge Mix.

##### STEP 2

Blend on low speed for 1 minute. Scrape down.

##### STEP 3

Whisk on top speed for 8 minutes.



**STEP 4**

Whisk on medium speed for 2 minutes.

**STEP 5**

Scale off and fill large rectangle cake tray pan 3/4 full.

**STEP 6**

Bake thick sponge sheets at 200°C for 25 minutes or until baked through and sponge springs back when touched.

**CREAM CHEESE FILLING**

**STEP 1**

Place the cream cheese in a mixing bowl fitted with a paddle attachment and blend on medium speed until creamy.

**STEP 2**

Add butter to cream cheese and mix until combined.

**STEP 3**

Add vanilla and icing sugar to the cream cheese mixture and mix on low speed to combine.

**STEP 4**

Once combined turn mixer speed up and beat for 5 minutes until light and creamy.

**CHOCOLATE COATING**

**STEP 1**

Add Lam-Kote to water which has just come off the boil.

**STEP 2**

Using a whisk, blend on low speed for 1 minute, or until lumps have dispersed and 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 frosting between the top and bottom layer of sponge and sandwich together.

**STEP 2**

Cut sponge into individual rectangles (5cm x 8cm) and set aside in freezer until ready to dip and coat.

**STEP 3**

Dip cake rectangles into warm Lam Kote mixture, draining of any excess on a drip wire rack.

**STEP 4**

Rub through a little red colouring into a combination of desiccated coconut and shaved coconut.

**STEP 5**

Roll lamingtons into coconut mixture until completely coated.

*Makes 35 Lamingtons*

*These instructions may vary depending on manufacturer's premises and equipment used. Serve immediately or store in the fridge below 5°C for up to 24 hours.*