

Lamingtons Recipe

Lamingtons: Preheat oven to 350 degrees F (180 degrees C) and place oven rack to middle position. Butter, or spray with a nonstick [cooking spray](#), the bottom and sides of an 8 inch (20 cm) square cake pan.

In a large bowl [sift](#) or whisk together the flour, baking powder, and salt. In bowl of electric mixer, or with a hand mixer, beat the butter until soft. Add the sugar and beat until light and fluffy (about 2-3 minutes). Add eggs, one at a time, beating well after each addition. [Scrape down](#) the sides of the bowl. Add the vanilla extract and beat until combined. With the mixer on low speed, alternately add the flour mixture and [milk](#), in three additions, beginning and ending with flour.

Spread the batter into the prepared pan and smooth the top with an offset spatula. Bake in a preheated oven for about 25-30 minutes, or until a toothpick inserted in the center of the cake comes out clean. Cool the cake in its pan on a wire rack for 10 minutes. Then place a wire rack on top of the cake pan and invert, lifting off the pan. Re-invert. Once the cake has completely cooled cut it into 16 two-inch (5 cm) squares. [Wrap](#) the cake in plastic wrap and refrigerate (to make them easier to frost) for several hours or even overnight.

Chocolate Frosting: Place the confectioners' sugar, cocoa powder, butter and milk in a heatproof bowl over a saucepan of simmering water. Stir the mixture until it becomes smooth and of pouring consistency.

To assemble: Make a production line; put the squares of [cakes](#) on a wire rack that is placed over a baking sheet (to catch the drips). Have ready the coconut on a large plate and the chocolate frosting. Spoon or ladle the chocolate frosting over each square of cake, making sure you cover all sides. (It is best to do a few squares of cake at a time.) With a small offset spatula or



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2 cups (260 grams) all-purpose [flour](#)

2 teaspoons [baking powder](#)

1/4 teaspoon salt

1/2 cup (113 grams) unsalted [butter](#), at room temperature

3/4 cup (150 grams) granulated white [sugar](#)

2 large [eggs](#)

1 teaspoon pure [vanilla](#) extract

1/2 cup (120 ml) milk

Chocolate Frosting:

4 cups (1 lb.) (454 grams) confectioners' (powdered or icing) sugar, sifted

1/3 cup (30 grams) unsweetened cocoa powder

3 tablespoons (42 grams) unsalted [butter](#)

1/2 cup (120 ml) milk

Coating: