



Mango and Toasted Coconut Lamingtons

Makes 12 small lamingtons

Welcoming summer with a recipe that combines one of the season's iconic flavours mango; with an Australian classic, the lamington. Enjoy!

TASTE OF SUMMER FACT

It is widely believed that the lamington was invented to feed unexpected guests at short notice by Armand Galland, chef to Lord Lamington, who was the Governor of Queensland from 1896 to 1901. This now famous Australian cake was an instant success, with guests asking for the recipe and subsequently naming it after Lord and Lady Lamington. This is a great recipe to get children involved in making once the sponge has been cooked and cut into squares, and it is a wonderful dish to serve with coffee and tea after a summer meal with family and friends.

INGREDIENTS

- 85gm Self Raising Flour
- 25gm Cornflour
- 40gm Plain Flour
- 1 tsp Vanilla Essence
- 100gm Caster Sugar
- 60ml Hot Water
- As required - Extra Virgin Olive Oil Spray
- As required - Baking Paper
- 125gm Unsalted Butter - cut into 2cm dice and warm to room temperature.
- 345gm Icing Mixture - sieve.
- 1 large Mango - peel, remove stone, place flesh into a blender and blend to a puree.
- 300gm Shredded Coconut - bake in a moderately heated oven until a light golden brown.

METHOD

1. Pre-heat an oven to a moderate temperature - 160°C.
2. In a mixing bowl, add the self raising flour, cornflour and plain flour, mix to combine and set aside.
3. In the bowl of a food mixer, add the eggs and vanilla essence, using a balloon whisk, beat until pale and creamy. Add the sugar and beat for a further 5 minutes.
4. Sift the flour mixture on top of the egg mixture and add the hot water. Use a spatula to fold the ingredients together until thoroughly combined.
5. Lightly spray oil and line the base and sides of a 20cm x 25cm x 3cm baking tray with baking paper. Pour the sponge mixture into the prepared tray and evenly smooth out with a spatula. Place the tray into the oven and bake for 20 minutes or until the sponge is cooked through and light golden brown. Remove the sponge from the oven and allow it to cool for 30 minutes, then carefully remove from its baking tray. Remove the baking paper and place the sponge onto a cooling rack and allow to cool to room temperature.



6. Trim and discard the edges of the sponge. Cut the sponge into 12 square pieces and set aside.
7. In the bowl of a food mixer, add the butter, icing mixture and mango. Using a balloon whisk, beat until creamy and smooth. Place the mixture into a mixing bowl. In a second mixing bowl, add the shredded coconut.
8. Using a fork, dip each piece of sponge into the mango icing until evenly coated. Place each into the coconut and gently toss until evenly coated. Place the lamingtons in a single layer onto a tray lined with baking paper. Loosely cover with cling wrap, then place the tray into a refrigerator for 30 minutes or until required to allow the mango icing to firm up.

TO SERVE

Remove the mango and toasted coconut lamingtons from the refrigerator, arrange on a serving board or platter and allow to stand at room temperature for a few minutes before serving - as they will taste better!