

LAMINGTONS

SPONGE

1 scant cup sugar
1 ½ cups plain flour
2 tbsp butter
1½ tsp baking powder
1 egg
½ cup milk

Cream butter and sugar, add egg and mix. Then mix in flour and baking powder alternately with milk. Put in greased sponge tin and bake 180°C (350°F) until done.

ICING

2 cups icing sugar (powdered)
56g (2oz) cocoa
2 ½ tbsp water
Vanilla essence to taste

Heat all ingredients together in pot but do not boil.

Once sponge has cooled cut into squares and dip each one into the icing using a skewer to hold it. Once covered in icing roll in coconut and place in fridge to set.

