

Lamington

ingredients

- 1 Packet of vanilla cake mix
- 6 Tbs raspberry jam
- 2 cups icing sugar mixture, sifted
- ½ cup cocoa
- ½ cup boiling water
- 20g butter
- 1 ¼ cup fine desiccated coconut

1. Follow the packet instructions and make cake batter.

2. Open lid of the Sunbeam Pie Magic®, and pour ¾ cup of batter evenly into each pie dish. Close lid and cook for 10-12 mins.

3. Using a cake skewer to check if cake is cooked through. Place on a cooling rack and wait for cakes to cool.

4. Using a serrated knife, cut cakes in half and spread with jam. Sandwich together.

5. To make icing, place icing sugar, cocoa, boiling water and butter in a saucepan over medium heat. Bring to the boil, stirring. Reduce heat to low. Simmer for 1 to 2 minutes or until slightly thickened. Remove from heat. Pour into a heatproof bowl and set aside to cool.

6. Place coconut onto a plate. Using 2 forks, dip 1 cake into chocolate icing. Shake off excess and toss in coconut. Place on a wire rack over a baking tray. Repeat with remaining cakes. Stand until set.



Prep:
15 minutes

Cook:
10 minutes



4 servings

