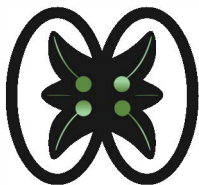


Australian Lamington Cake

with Chocolate Sauce

The iconic Australian Lamington meets extra virgin olive oil! These delicious vanilla cake squares are covered in chocolate sauce and then dipped in shredded coconut.



the Cake

VANILLA CAKE MIX

YOU WILL NEED

- 3 large eggs (about 189g, weighed with shell)
- $\frac{3}{4}$ cup mild extra-virgin olive oil (150g)
- $\frac{3}{4}$ cup buttermilk (180g)

Preheat oven to 325°F. Grease a 9x13-inch baking pan and line the bottom with parchment paper.

Beat eggs at high speed for 3-5 minutes until light and fluffy. With the mixer still running, gradually add the olive oil in a thin drizzle and beat until thick and creamy.

Add the buttermilk and the vanilla cake mix. Beat on low speed for one minute until well combined.

Pour batter into prepared pan and bake for 30-35 minutes until a toothpick inserted in center comes out clean or with a few moist crumbs. Cool in baking pan for 5-10 minutes before unmolding.

If desired, divide the batter evenly between two prepared 9x13-inch baking pans. Bake for 20-25 minutes. Once frosted and set, fill smaller lamingtons with strawberry jam and whipped cream.

the Sauce

YOU WILL NEED

- 3 cups powdered sugar (340g)
- $\frac{1}{2}$ cup natural cocoa powder (40g)
- $\frac{1}{3}$ cup unsalted butter (75g)
- 1 cup whole milk (240g)
- 3 cups unsweetened, shredded coconut (255g)

Cut cake into two inch squares and freeze, covered, for about 2 hours.

Pour shredded coconut into a baking tray. Mix the cocoa powder and sugar. Set aside.

Melt the butter in a saucepan, stir in the milk. On low heat, gradually stir in the cocoa-sugar mixture. Mix continuously until smooth.

Using two forks, dip each chilled cake square into the chocolate sauce until coated on all sides.

Roll the chilled cake square in the shredded coconut. Place on a wire rack.

Repeat with remaining cake squares and allow to dry for about an hour or until set.