LEMON LAMINGTONS

Sponge ingredients – *Double sponge ingredients*

x2

70 g melted butter

6 eggs

¾ cup castor sugar

¼ tsp salt

1 tsp vanilla extract

1 + 1/3 cup self-raising flour

Coating ingredients –

360 g white chocolate

40 g butter

¾ cup milk

3 cups icing sugar

3-4 cups shredded coconut

1 cup of lemon curd (homemade or store bought)

Sponge -

1/ Line two tins with baking paper. Preheat oven to 180 degrees

2/ Beat eggs, sugar and salt for 5-10 minutes with electric beater. Add vanilla extract.

3/ Fold in flour and then the melted butter.

4/ Divide batter evenly between the two baking tins and bake for 30 minutes. When cooked allow to cool.

Coating –

1/ Melt chocolate with the milk and butter in a metal bowl over a small saucepan of simmering water.

2/ When you have a smooth sauce whisk in the icing sugar a few tablespoons at a time.

To assemble –

Slice each cake in half horizontally and spread lemon curd on the bottom half. Sandwich the layers together and press lightly so they stick together.

Cut into evenly sized squares. Drop each square into chocolate sauce and rotate so that all sides are covered. Then roll in coconut to coat. Place on a platter lined with baking paper.