

## Lamingtons

Oven Temp: 350

Oven Time: 30 minutes

### Ingredients:

$\frac{3}{4}$  cup of butter

3 eggs

$\frac{1}{2}$  cup plain flour

$\frac{3}{4}$  cup castor sugar

1 cup self-raising flour

$\frac{1}{2}$  cup milk

$\frac{1}{2}$  tsp. vanilla

chocolate icing & desiccated coconut

### Directions:

Beat butter & sugar until creamy. Add 2 eggs, one at a time and beat well. Add the vanilla and  $\frac{1}{2}$  the sifted flour and baking powder. Mix well. Add milk and remaining flour and the 3<sup>rd</sup> egg and mix until smooth. Place in a well-greased baking dish and bake for 30 minutes at 350. Cool and cut into small squares. Spear each square on a carving fork, dip in chocolate icing, drain, and toss in desiccated coconut. **(Lamingtons are like small squares of cake)**

