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PREP: 45 min
COOK: 30 min
SERVES: 12

Lamington Layer Cake

Transform the humble lamington into the ultimate Australia Day dessert! Layers of soft butter cake coated in chocolate icing and a generous sprinkling of desiccated coconut, sandwiched together with vanilla buttercream and raspberry jam.

Ingredients

Vanilla Butter Cake

2 cups (440g) caster sugar
2 tsp Queen Vanilla Bean Paste
560g butter, unsalted, room temperature
4 cups (600g) self raising flour
6 large eggs
1 cup (250ml) sour cream
1 cup (250ml) milk

Chocolate Icing

3 cups (450g) icing sugar, sifted
1/2 cup (60g) cocoa, sifted

Method - Vanilla Butter Cake

STEP 1

Pre-heat the oven to 180C (fan forced). Grease and line two 20cm deep round tins with baking paper.

STEP 2

Using a stand mixer or hand held beaters, cream together butter, sugar, and Vanilla Bean Paste until mixture is fluffy and light in colour. Incorporate the eggs one at a time.

STEP 3

In a large jug, gently mix together sour cream and milk. Add a third of the flour to mixer and mix until combined. Add half the sour cream and milk and mix well. Repeat, alternating between flour and the milk mixture until all the ingredients are incorporated.

STEP 4

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Ingredients

2 tbsp (40g) butter, softened
1/2 cup (125ml) boiling water

Vanilla Buttercream

250g butter, softened
3 cups (450g) icing sugar, sifted
1 tbsp Natural Vanilla Extract
1/2 cup (125ml) cream, chilled

Assembly

1 cup (250ml) raspberry jam
1 cup (90g) desiccated coconut.

Method - Vanilla Butter Cake

Bake for 30-35 minutes or until an inserted skewer comes out clean. Leave to cool in tin for 15 minutes before turning out onto a rack to cool completely.

Method - Chocolate Icing

STEP 1

Sift icing sugar and cocoa into a large bowl. Add softened butter and water from a just boiled kettle. Use hand held beaters to beat the mixture until well combined.

Method - Vanilla Buttercream

STEP 1

Sift icing sugar into a large bowl. Place butter into the bowl of a stand mixer and beat until pale and fluffy. Add icing sugar 1/4 cup at a time until all icing sugar is incorporated. Add Vanilla Extract and continue beating for 5 minutes. Add cream and beat well until icing is thick and creamy.

Method - Assembly

STEP 1

When ready to assemble, chill cake in fridge for 15 minutes to firm it up and make it easier to handle. Pour desiccated coconut onto tray and set aside.

STEP 2

Use a large bread knife to slice each cake in two, then use a small offset spatula or bread knife to ice only the edges of the cake with chocolate icing. Immediately roll the edge of the iced cake through the coconut. Leave to one side.

STEP 3

Place a little chocolate icing on cake stand and secure the first layer of Lamington Cake on it. Spread the layer with a generous amount of jam, and top with buttercream. Repeat with remaining layers. Spread the top of the cake with chocolate icing and sprinkle with desiccated coconut.

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