

Desserts & Garden Parties: Taking Your Garden Party Menu To The Next Level With Lamingtons



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All

winter long, you've been cooped up at home. From work to home and home to work, that's all you've been doing these past few months. But with summer just around the corner, you finally decide to celebrate the sunny weather with a garden party. You ring up your mates to tell them to keep their Saturday free. And finally, you roll up your sleeves to begin the preparations for your party.

But you can't have the perfect get-together without the gooey freshness of Australian desserts. After all, what's a garden party without Lamington! The country's beloved butter cake liberally dipped in chocolate and topped with dried coconut.... Sounds heavenly, right?

Now imagine, the fluffy cake melting on your tongue, while you lick the chocolate clean from your fingers. But before you can achieve that fluffy texture —that your mates would appreciate, let's trace the history of this Australian sweet treat.

Named after the Governor of Queensland, Lord Lamington, this Australian dessert traces its roots back to the 1900s. You'll be surprised to learn that the lamington is attributed by many to Lord Lamington's French chef Armand Galland. There are in fact, claims about the first recipe for

lamington appearing in the December issue of the magazine, titled *Queensland County*. After which, they became a popular treat for aspiring bakers to try their hands at during regional baking competitions.

All these wonderful stories aside, let's make this Australian delicacy the right way by following this recipe!

Beat $\frac{3}{4}$ cup of sugar and $\frac{1}{2}$ of melted butter in a big bowl, until it turns fluffy and light in texture. Now beat eggs one after the other. Pour in the vanilla, flour mixture and milk. Once, your mixture is completely fluffy pour it in a pan.



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Now place your pan in the preheated oven. Give your lamington 30 to 40 minutes to bake to perfection. But before you turn off the stove, make sure to insert a toothpick in the middle of the cake. If it comes out clean, proceed with taking out the pan from the oven.

Let your cake cool down completely. Now wrap it in a gladwrap and keep it at room temperature for the rest of the night. It'll ensure your cake has solid structural integrity. Once the night has passed, and you've had your beauty sleep, roll up your sleeves for the icing step.

Take a large bowl and pour cocoa and confectioner's sugar. Also, add warm milk and melted butter to create the perfect mixture. Cut your cake into 24 pieces. Dip each square into the icing. Make sure to get all the sides properly. Shred the coconut and place it in a bowl. Now roll each of the coated squares into coconut shavings. Place these perfect squares on the rack for drying. There you have it! The perfect chocolate coated lamington with coconut shavings!!

But that's not all; you can also make your own twist to the lamington recipe with apple crumble or peanut butter.