



Mango White Chocolate Lamingtons



DIFFICULTY: MEDIUM



PREPARATION TIME: 1 HOUR COOKING TIME: 35 MINUTES



SERVES: 24

Ingredients

2 eggs, lightly beaten
1 ¼ cup caster sugar
2tsp vanilla essence
300ml pure cream
2 cups SR flour
1 cup finely diced mango

Icing

1 cup milk
250g white chocolate, chopped
5 cups icing sugar
5 – 6 cups shredded coconut, toasted

Method

Place wire rack on shelf 2 and preheat oven on Circotherm to 180° c
Grease and line a 30cm x 20cm lamington pan.
Combine eggs, sugar and vanilla in a large mixing bowl. Using a balloon whisk, mix together until well combined and mixture is creamy.
Add the cream and whisk again until thoroughly combined.
Sift the flour over the mixture and fold gently to form a smooth batter. Fold in the mango.
Pour the mixture into prepared pan.
Bake for 30 to 35 minutes or until cake is cooked when tested with a skewer.
Allow to cool then cut cake into 24 pieces.
Make the icing by placing the milk and chocolate in a saucepan over a low heat or induction level 3 and cook stirring occasionally until chocolate has melted. Sift the icing sugar into a large bowl and make a well in the centre. Pour in the chocolate mixture and mix until smooth making sure there are no lumps of icing sugar.
Coat the cake pieces in the white chocolate icing then toss in toasted coconut.

Notes

Coconut can be toasted in a large frying pan over a low to medium heat, stirring regularly. It can also be toasted in the multipurpose pan on CircoTherm 150c for 8 to 10 minutes. Stir once during cooking time.