

Henley-on-Mersey Lamingtons



Ingredients

- 125g butter
- 2 eggs lightly beaten
- $\frac{2}{3}$ c milk
- $\frac{3}{4}$ c sugar
- $\frac{1}{2}$ tsp vanilla
- 2c SR Flour
- pinch of salt

Method

1. Prepare oven to 190c. Grease a lamington tin or 23cm square tin.
2. Sift dry ingredients.
3. Cream butter and sugar and gradually add the eggs and vanilla.
4. Lightly fold in the flour alternately with the milk until well blended
5. Pour mixture into tin and bake for 15 minutes or until well risen and golden brown.
6. When cool cut into lamington size pieces, 4cm x 5 cm.
7. Cool completely in refrigerator before dipping the cakes in chocolate icing and coating with coconut.