





## CHRISTMAS LAMINGTONS

Preparation time: 15 minutes

Cooking time: 25 minutes

Serves: 4

Difficulty: ★★

300g unsalted butter, at room temperature

225g caster sugar

finely grated zest of 2 limes

3 eggs

2 egg yolks

4 tsp vanilla paste

300g self-raising flour

¾ cup buttermilk

red and green food colouring

400g white chocolate

75g Cofpa

150g dried cherries, chopped

75g desiccated coconut

75g rice bubbles

500g icing sugar mixture

75g unsalted butter

4 cups shredded coconut

**1 Preheat** oven to 180°C. Combine 250g butter with the caster sugar and lime zest in the bowl of an electric mixer and beat with the paddle attachment on medium speed for 5 minutes, until very light.

**2 Whisk** the eggs, yolks and 2 tsp vanilla, then add to the mixer and beat until combined. Fold in the flour and buttermilk and stir to combine. Divide in two, then tint one half red and the other green. Spoon into two lined 20cm x 30cm slice pans and bake for 25 minutes, until just firm. Cool on a wire rack.

**3 Melt** the white chocolate and Cofpa gently, then mix in the cherries, coconut and rice bubbles, then spread over the red cake. Top with the green cake then refrigerate until firm.

**4 Cut** the cake into squares. Put the icing sugar, butter and remaining vanilla in a bowl, add ½ cup boiling water, and whisk until smooth. Dip the cake squares in the icing, then roll in coconut.

