



Created and tested in Dahlya's kitchen.



FROM DAHLYA'S DINER IN JUNE BERRY SQUARE

This recipe is from Book Three:

Feature Creatures

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Lamington Bites

DID YOU KNOW? Lamington is Australia's national cake, made with sponge cake. Ready-made sponge cake is often difficult to find, so if you don't want to bake a sponge cake, you can substitute with a ready-made angel food cake available at most food stores and markets.

You'll need:

- 1 ready-made sponge cake (or angel food cake)
- 3-1/2 cups powdered (confectioners') sugar
- 1/4 cup baking cocoa powder, unsweetened
- 1 tbsp. butter (real butter is best!)
- 1/2 cup water
- Unsweetened coconut flakes—optional, but traditional for lamington
- A cookie sheet or other large shallow food pan or platter

Directions:

1. Cut entire cake into 1"-thin slices, then cut each slice into 1" squares.
2. In a medium bowl, combine sugar and cocoa. Mix well by hand until well-blended. Set aside.
3. In a small stovetop pot or microwave bowl, add water and butter. Heat to boiling.
4. Pour boiling butter-water into the sugar-cocoa blend. Mix well by hand until completely blended and smooth.
5. With a fork, spear a square of cake and dip it completely beneath the warm chocolate icing—coating the entire square. Then be patient as you allow all excess icing to drip from the cake square into your icing bowl. Your square should no longer be dripping when you take the next steps.
6. **Optional:** Hold coated square over a bowl of coconut flakes and sprinkle the entire square.
7. With another fork, gently remove coated square from its fork to place on cookie sheet, shallow pan, or platter.
8. Refrigerate the lamington bites for two hours to set the chocolate coating.

Note: If you did not coat your bites with coconut flakes, a bit of icing will seep out from each square and puddle around them. That's okay! YUUUM!

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