



RECIPE SHEET

Gluten Free Lamingtons Using Laucke Easy Bakers Gluten Free Mix

Weight in Grams	Ingredients	Volumetric Measure
Cake		
150 g	Whole Egg (3 x 50g eggs)	3 eggs
100 ml/g	Water	0.4 cup
250 g	Easy Bakers Gluten Free Special White	½ packet
75 g	Sugar	6 tablespoons
5 ml	Vanilla Essence	1 teaspoon
Topping		
291 g	Icing Sugar, pure	1-1/4 cup
21 g	Cocoa	¼ cup
5 ml	Vanilla Essence	1 teaspoon
	Coconut, grated	
Method		
<ol style="list-style-type: none"> 1. Pre heat oven to 190°C (375F). 2. Into a mixing bowl add the whole egg, water, Easy Bakers Special White, sugar, vanilla essence and blend on slow speed for 1 minute using a whisk. 3. Whisk on high speed for approximately 5 – 8 minutes. 4. Pour into a lined bread tin, and bake for 35 minutes. 5. Turn out, and cool on a wire rack and allow to cool. 6. Slice off all sides of the cake and cut into 5 or 6 even slices. 7. Spread a layer of coconut on a plate or tray. 8. Sift pure icing sugar and cocoa into a bowl. 9. Add boiling water and vanilla essence into the bowl and stir. 10. Dip each slice into the icing mix and coat thinly and evenly (allow excess icing to run off slightly), then immediately roll in coconut. 11. Place on a wire rack to dry. 		
Notes		
<p>If making a larger quantity, place the bowl of icing over a saucepan of hot water to keep the icing thin. Best results are obtained if the cake is frozen after slicing, and then dipped into the cocoa and Icing sugar mix, and the coconut.</p>		