Lamington Slice

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A new spin on an old classic. Try this easy lamington slice that’s full of jammy, chocolatey, coconut-y goodness.

Ingredients

2 cups Black and Gold plain flour

1/3 cup sugar

125 g Black and Gold unsalted butter, cold, cubed

1 egg

300 g raspberry jam

200 g dark chocolate, melted

1/2 cup Black and Gold desiccated coconut

Method:

1. Preheat oven to 180C. Grease and line a square pan roughly 22cmx22cm.
2. In a large bowl combine flour, sugar and a generous pinch of salt, then rub in butter with fingertips until it resembles breadcrumbs. Add egg and stir to form a dough.

3. Press dough into the base of the prepared pan then bake for 15 minutes or until golden. Spread the raspberry jam on top while warm. Then pour over melted chocolate and sprinkle coconut on top.
4. Refrigerate until chocolate has set, then slice.