



Lamington with Nutella®

Cakes / Mini Cakes | Vegetarian | Lunch | Mid-afternoon | Summer

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Sponge Cake :

3 eggs
125gr of softened butter
180gr of sugar
250gr of flour
3,5 tsp of baking powder
125gr of milk
1 tsp of vanilla extract

Topping :

225gr of Nutella®
50gr of dehydrated
grated coconut

Preheat the oven to 180 °C.

In a bowl, beat the butter with the sugar then add the eggs one by one. Sift the flour and baking powder while mixing.

Add the milk while stirring with a wooden spoon (do not beat).

Pour the mixture into one or two lightly greased square moulds 5cm thick and bake for 25 minutes.

Leave the cake to cool for at least 20 minutes at room temperature, then cut into 7

cm cubes.

NUTELLA ICING PREPARATION

Cut the cubes in half widthwise, spread 7.5 g of Nutella® on one side then put the top back on, spread another 7.5 g of Nutella® on top and sprinkle with grated coconut.