Giant Lamington Cake

Serves 8

INGREDIENTS
For the cake:
½ cup (125g) butter, softened
¾ cup (170g) castor sugar
½ tsp vanilla essence
2 eggs, large
2 cups SASKO Self-Raising Wheat Flour
½ cup milk

For the syrup:
2 cups icing sugar
4 tbsp cocoa powder
2 tbsp butter
¾ cup boiling water
2 cups desiccated coconut
1 cup cream
½ cup strawberry jam

METHOD
For the cake:
1. Preheat the oven to 180°C and line a 20cm cake tin with baking paper.
2. In a medium-sized mixing bowl, beat the butter, sugar and vanilla essence together until pale and fluffy, about 5 minutes.
3. Add the eggs one at a time, beating well after each addition.
4. Sieve in the SASKO Self-Raising Wheat Flour and add the milk. Slowly fold everything together to combine. *Chef's Tip: Ensure not to overmix the batter. Stop folding the mixture until it is just combined.*
5. Pour the batter into the cake tin and smooth out the top. Bake for 35-40 minutes or until a skewer comes out clean.
6. Gently tip the cake over onto a sheet of clean baking paper, allowing it to cool completely. Once cooled, wrap a long piece of cotton around the centre **of the edge** of the cake. Cross the ends over and pull swiftly in opposite directions to slice the cake perfectly in half.
7. Place both halves in the freezer until chilled and easy to handle, about 20 minutes. *Chef's Tip: Freezing the cake makes it easier to handle!*

For the syrup:

8. In a large mixing bowl, beat the cream until soft peaks form. Set aside.
9. In a medium-sized bowl, mix together the icing sugar, cocoa powder, butter and boiling water until smooth and lump free. Pour the syrup into a medium-sized shallow tray. In a separate, similar sized tray, add the desiccated coconut.
10. Take one half of the cake and dip it into the syrup before covering the bottom and the sides of the cake. Gently lift the cake and dip it into the coconut, covering the bottom and sides of the cake. Repeat with the other half of the cake. Set the one half of the cake onto a serving plate.

To assemble:

11. Spread a layer of strawberry jam over one cake layer followed by a whipped cream layer.
12. Gently place the other layer of cake on top of the jam and fresh cream layer.
13. Slice the cake, serve alongside a cup of tea and ENJOY!