

Vegan Lamingtons

These are not gluten free. If you would like to make them gluten free use 1½ cups almond meal and 1 cup gluten free self raising flour and ¼ tsp xanthan gum. Make the sponge the day before coating. Fill the sponge with jam a few hours before coating.

Ingredients

2½ cups self raising flour
1¼ cups white sugar
1 tsp baking powder
Pinch salt
1 ½ cups soy milk
1 tbsp apple cider vinegar
½ cup vegan butter
¾ tsp vanilla extract
Up to 1 cup of Davidson Plum jam (or strawberry jam)

For Chocolate Coating

1 cup vegan chocolate buttons or finely cut chocolate
¾ tin of coconut cream
Pinch salt
3½ cups desiccated coconut

Method

1. Set oven at 180°C and line a 30 cm x 20 cm (or thereabouts) baking tray with baking paper.
2. Place the soy milk and apple cider vinegar in a bowl and let sit for 5 minutes to make a buttermilk.
3. Sift the flour, baking powder and salt into a bowl.
4. Whisk the butter, sugar and vanilla extract until pale and fluffy.
5. Fold the sugar mixture gently into the flours and add the soy buttermilk until all combined.
6. Pour into the baking tray and bake for 25-35 minutes or until a skewer comes out clean. Remove cake from tray and paper and put on a cooling rack. Once cool wrap up and put in the fridge overnight.
7. The next day, cut the cake in half vertically and trim off any round bits using a serrated knife (you want to put one half of the cake on top of the other so you want it to sit evenly that's why you take off any cake that has risen too much). Spread one half of the cake with a generous amount of jam and put a thin layer on the other half. Set the cakes on top of each other with the jam sides touching.
8. Cut the cake into 12 pieces or however big you want the lamingtons. And put back in the fridge for a couple of hours.
9. For the topping; in a metal bowl sitting on top of a saucepan with boiling water melt the chocolate, add the pinch of salt and stir in the coconut cream until combined. Take off the heat. Place the desiccated coconut in another bowl and prepare to get messy.
10. Dip each lamington into the chocolate first making sure all sides are covered and tapping off any excess, then roll in the coconut. Repeat with the remaining lamingtons.
11. Set in the fridge for 1 hour for the chocolate to firm up.



veet's
Vegan

COOKING SCHOOL

Veet's Vegan Cooking School | www.veets.com.au | © Copyright