TATUA
Specialised Dairy

Lamington Drops

Ingredients

2 eggs
½ cup caster sugar
3 Tbsp plain flour
3 Tbsp corn flour
1 tsp baking powder

Chocolate icing:
100g dark chocolate
¾ cup water
2 cups icing sugar
½ cup milk
Shredded coconut

Raspberry icing:
¼ cup freeze-dried raspberries
¼ cup hot water
2 cups icing sugar
40g soft butter
Shredded coconut

1 can Tatua Dairy Whip

Method

1. In a clean bowl beat the eggs until foamy.
2. Gradually add the sugar beating until pale and fluffy.
3. Sift the flour, corn flour and baking powder together.
4. Fold the flour into the egg mixture.
5. Drop teaspoonfuls of sponge mixture onto a lined baking tray.
6. Bake for 6-8 minutes at 200°C until golden and puffed.
7. Cool completely before icing.
8. For chocolate icing – melt chocolate and water together then whisk in icing sugar and milk until smooth.
9. For raspberry icing – mix the raspberries with water then whisk with icing sugar and butter until smooth.
10. Dip each sponge drop into the icing and then roll in the coconut. Sandwich the drops together with Dairy Whip and serve immediately.

Please consider the environment before printing this recipe