Chocolate lamingtons

NZBK-025 · Cakes And Counter Sweets · 16 pieces

INGREDIENTS



Illustrative serving; not a photographed kitchen test.

4 eggs

125 g caster sugar

125 g plain flour

25 g melted butter

220 g icing sugar

25 g cocoa

90 mL hot water

150 g desiccated coconut

PREPARATION

1. Whip eggs and sugar until ribbon stage.
2. Fold in flour and butter.
3. Bake in lined 20 cm tin at 175°C for 20–25 min.
4. Cool and cut.
5. Mix icing sugar, cocoa and hot water, dip each square and coat in coconut.

ALLERGEN CHECK

Wheat, milk, egg

PRODUCTION NOTES

Quantities are metric; yields are provisional test batches. Temperatures refer to a preheated conventional oven. Confirm fan settings using your oven.

Record usable yield, actual bake time, portion weights, ingredient suppliers and wastage during test batches.

Follow the bakery’s food control plan for cooked fillings, cooling, hot holding, chilled products, shelf-life and display decisions. Use chilled ready-to-eat sandwich fillings; assemble in small lots and record holding times.

Check each ingredient label, substitutions and cross-contact controls before selling or supplying products. Allergen notes are starting points.

Tally ingredient, packaging and labour costs per batch. Divide by saleable yield and apply the business’s overhead and margin assumptions.

Recipe: https://menunio.com/bakery/recipes/nzbk-025-chocolate-lamingtons

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