Raspberry lamingtons

NZBK-026 · Cakes And Counter Sweets · 16 pieces

INGREDIENTS

4 eggs

125 g caster sugar

125 g plain flour

25 g melted butter

180 g raspberry jam

80 mL hot water

145 g desiccated coconut



Illustrative serving; not a photographed kitchen test.

PREPARATION

1. Whip eggs and sugar until thick, fold in flour and melted butter.

2. Bake at 175°C in a 20 cm tin for 20–25 min.

3. Cool and cut.

4. Warm jam with water, strain, dip sponge pieces and roll 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-026-raspberry-lamingtons