Traditional Australia Day Lamingtons with a twist, Green and Gold Style

Ingredients
125g butter, softened
1 cup caster sugar
1/2 teaspoon vanilla extract
3 eggs
1 3/4 cups self-rising flour, sifted
1/2 cup milk
food dye
2 cups desiccated coconut
3 1/2 cups icing sugar mixture
1/4 cup cocoa powder
1 tablespoon butter, softened
1/2 cup boiling water
Prep time: 15 mins
Cook time: 30 mins
Servings: many
Difficulty: medium
Directions
Using an electric mixer, beat butter, sugar and vanilla until light and fluffy. Add eggs, 1 at a time, beating well after each addition.

Sift half the flour over butter mixture. Stir to combine. Add half the milk. Stir to combine. Repeat with remaining flour and milk. Add food dye to get desired colour. Spoon into prepared pan. Smooth top. Bake for 30 minutes or until a skewer inserted in centre comes out clean. Stand in pan for 10 minutes. Turn out onto a wire rack, allow to cool.

Make icing: Sift icing sugar and cocoa into a bowl. Add butter and boiling water. Stir until smooth.

Cut cake into 15 pieces. Place coconut in a dish. Using a fork, dip 1 piece of cake in icing. Shake off excess. Toss in coconut. Place on a wire rack over a baking tray. Repeat with remaining cake, icing and coconut. Stand for 2 hours or until set. Serve. See the link in an full recipe below by The Fussy Femme