

RECIPE

Fairy Bread Lamingtons with Nutella®

Medium



INGREDIENTS

for 6 lamingtons

2 x unfilled sponge cake rectangle slabs (450g total)
(most supermarkets have these) or a 450g Madeira
cake

160ml (2/3 cup) thickened cream, whipped to firm
peaks OR pre-made vanilla frosting

Hundreds and thousands, to decorate

90g of Nutella® (15g of Nutella® per lamington)

Fresh strawberries



**To prepare this delicious
recipe, 15g of Nutella® per
person is enough to
enjoy!**

METHOD

- 1** | Use a small serrated knife to remove the brown crust from the sponge slabs. Cut each slab into 6 even pieces. Or if you don't want to cheat, please follow a basic sponge recipe and bake in 18cm x 28cm lamington tins with high sides.
- 2** | Use the same knife to cut sponge pieces in half horizontally. Spread bases with a little whipped cream then replace tops. Place in the fridge for 15 minutes to firm slightly. You can also use pre-made vanilla frosting in the center.
- 3** | Spread the Nutella[®] thinly over the sides and top.
- 4** | Grab a plate and spread out your 100's and 1000's. Carefully roll your Nutella covered sponge in hundreds and thousands, or simply sprinkle the sponge with 100s and 1000s. Repeat with the remaining lamingtons, Nutella[®] and hundreds and thousands. Place in the fridge for 15 minutes or until firm. Serve with fresh strawberries.

Proud of your baking progress? We are, too!

Share your recipe with the hashtag #ExploreTheNutellaWay on social media. We'll love to see the worldwide web getting a little sweeter <3