

# NUTRAFRESH™

## Mango Lamingtons

### Ingredients for 8-10 Mango Lamingtons

- 2 eggs
- ¼ cup sugar
- ½ cup flour
- ½ teaspoon baking powder
- 3 teaspoons of gelatine
- 30g Nutrafresh™ Sparkling Mango Powder
- ½ cup sugar
- 2 cups coconut
- 200 ml cream, whipped



### Method

#### Sponge

1. Preheat oven 190°C
2. Beat eggs and sugar until very thick. Fold in sifted flour and baking powder.
3. Drop in spoonfuls onto greased trays. Bake 7-10 mins. Then transfer to a wire rack and cool completely.

#### Jelly

1. Dissolve gelatine and 15g Nutrafresh™ Mango powder and sugar in 125ml of boiling water then add 375 ml of cold water and chill in the fridge until mixture looks like egg whites.
2. Dip sponge drops in jelly then toss in coconut.

#### Mango Cream

1. Combine 15g of Nutrafresh™ Mango powder and cream and whip until stiff peaks,
2. Sandwich sponge drops with Mango cream mixture and serve.

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