

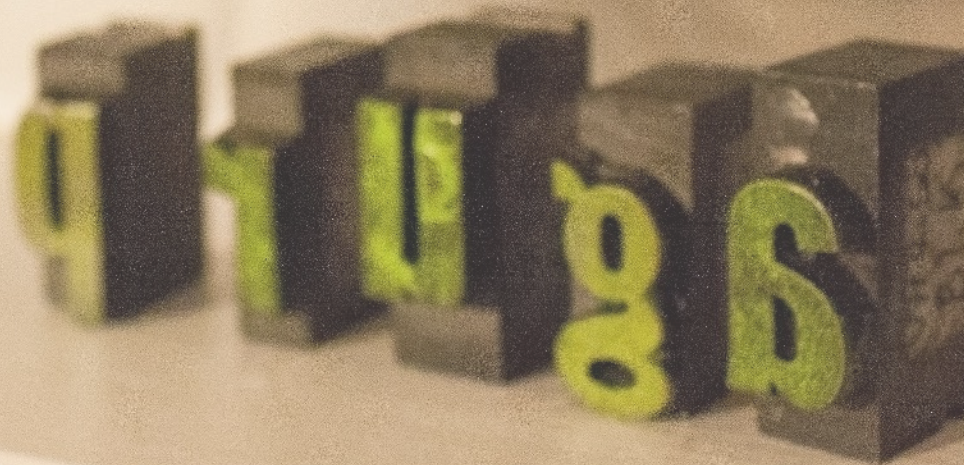
We wish you lots of  
love, sun and cakes!

Happy 2020!

Andrijana, Vanja

Mitzy & Mala

Pruga, Istria







# Čupavci

(Lemingtons)



### Sponge cake

4 eggs  
125 g sugar  
1/2 tsp vanilla essence  
100ml sunflower oil  
100ml hot water  
175 g cake flour  
6 g baking powder

### Chocolate sauce

150 ml milk  
75 g butter  
50 g sugar  
1/2 tsp vanilla essence  
100ml double cream  
150 g chocolate (we like 70%  
dark, but you can use any type  
you like best)

200g desiccated coconut

1. To make the sponge cake, line the bottom of 20x30cm (roughly) cake pan with parchment paper. Preheat the oven to 180°C.
2. Mix the eggs and sugar on high speed, until thick and cloudy. Stir in the vanilla, oil and hot water.
3. Fold in the flour mixed with baking powder, gently, using a whisk.
4. Scrape the batter into the prepared pan and bake for 20-25 minutes, or until the cake begins to pull away from the sides of the pan. Remove from oven and let cool completely.
5. When cool, unmold the cake onto a cutting board and remove the parchment paper. Trim the ends. I also trim the very top of the baked cake gently with finely serrated knife - the very thin layer that forms on the top of the cake - that makes it easier for sauce to get into cake.
6. Cut the cake into squares (roughly 4x4cm), serrated knife is best.
7. Make the chocolate sauce by gently boiling together all the ingredients in a small pan. If it feels too thick, add some milk, should be like crepes batter - pourable.
8. Put the coconut into a shallow baking dish or bowl.
9. Use two forks to dip the squares into the chocolate, gently rolling them around to make sure each side is well coated, then let them drip for a few minutes on the wire cooling rack.
10. Toss the squares in coconut gently moving them around with forks. You can do few at a time. Make sure all sides are well coated.
11. Place the squares back on a cooling rack and let stand until the chocolate firms up a bit.

PS This is Vanja's favourite cake. Apparently, originally from Australia, it is super popular here in Croatia.