

# Australia



## Putting an End to Mulesing

Australia produces around 90% of the world's fine wool, including merino. Sadly, to collect this wool, lambs are often mulesed.

Mulesing is a cruel procedure where the skin around a lamb's buttocks is cut off to reduce the risk of flystrike, often without any pain relief.

FOUR PAWS works directly with farmers to help research and promote pain-free solutions and calls on the fashion industry to adhere to the Responsible Wool Standard.

## How you can help

It's time to show more compassion in fashion. Take our pledge to #WearItKind with a wardrobe free from cruelty.



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Animal Welfare.  
Worldwide.



1. Preheat the oven to 180°C and line a large rectangular baking tin with parchment paper.

2. Add the flour, sugar, baking powder and salt to a large bowl and mix until there are no big lumps. Then add the milk, oil and vanilla extract to the bowl, mixing until smooth.

3. Pour the cake batter into the baking tin and bake for 20-25 minutes. Once baked, cover the cake and chill it in the fridge for two hours.

4. Once cooled, make the chocolate ganache. Add the chocolate and coconut cream to a small saucepan and melt over a medium heat, mixing until the ganache is smooth. Set aside to cool slightly.

### To assemble the lamingtons

1. If your cake is thick, slice it in half horizontally with a serrated knife. If it is thin, slice it in half vertically so you have two equal halves of cake.

2. Spread the jam over half of the cake and sandwich it together with the other cake half. Then, slice the cake into 12-16 equal sized squares.

3. Place your chocolate ganache into a shallow bowl, and the desiccated coconut into another bowl.

4. Using a fork, pick up each piece of cake and coat it in the chocolate. Let the excess chocolate drip off, then toss it in the coconut to cover.

Serves 4 - Ingredients

For the cake batter:

310g self-raising flour (wheat)

250g granulated sugar

1 tsp baking powder

Pinch of salt

360ml non-dairy milk

125g vegetable oil

1 tbsp apple cider vinegar

1 tbsp vanilla extract

For the filling and coating:

210g roughly chopped  
vegan chocolate

240g coconut cream

160g raspberry jam

160g desiccated coconut

Allergens in bold

