



# Tangy Lemon & Ricotta Bars

with Maple-Pecan Sauce

Grab your Meal Kit with this symbol



Lemon



Ricotta



Vanilla-Flavoured Syrup



Basic Sponge Mix



Pecans



Maple-Flavoured Syrup

Prep in: **20 mins**  
Ready in: **1 hour 10 mins**

Prepare to be swept off your taste buds with our tangy lemon and ricotta bars, a zingy and creamy delight. Top it off with an irresistible maple-pecan sauce for a nutty twist that takes this dessert to a whole new level of deliciousness.

### Pantry items

Butter, Sugar, Eggs

SIB



## Before you start

Wash your hands and any fresh food.

## You will need

20cm square baking tin lined with baking paper · Electric beaters · Small saucepan

## Ingredients

	4 People
lemon	1
<b>softened butter*</b> (for the batter)	110g
<b>sugar*</b>	100g
<b>eggs*</b>	2
ricotta	1 tub
vanilla-flavoured syrup	1 tub
basic sponge mix	½ medium packet
pecans	1 medium packet
<b>butter*</b> (for the sauce)	30g
maple-flavoured syrup	1 packet

\*Pantry Items

## Nutrition

Avg Qty	Per Serving*	Per 100g
Energy (kJ)	3502kJ (836Cal)	857kJ (204Cal)
Protein (g)	29.7g	7.3g
Fat, total (g)	24.4g	6g
- saturated (g)	8.3g	2g
Carbohydrate (g)	120g	29.4g
- sugars (g)	46.6g	11.4g
Sodium (mg)	1760mg	431mg
Dietary Fibre (g)	5.8g	1.4g

The quantities provided above are averages only.

\*Nutritional information is based on 4 servings.

## Allergens

Always read product labels for the most up-to-date allergen information.

Visit [hellofresh.com.au/foodinfo](https://www.hellofresh.com.au/foodinfo) for allergen and ingredient information. If you have received a substitute ingredient, please be aware allergens may have changed.

## We're here to help!

Scan here if you have any questions or concerns



## Get prepped

- Preheat oven to **180°C/160°C fan-forced**.
- Grease and line the baking tin with baking paper.
- Zest **lemon** to get a generous pinch then cut into wedges.



## Bake the bars & make the sauce

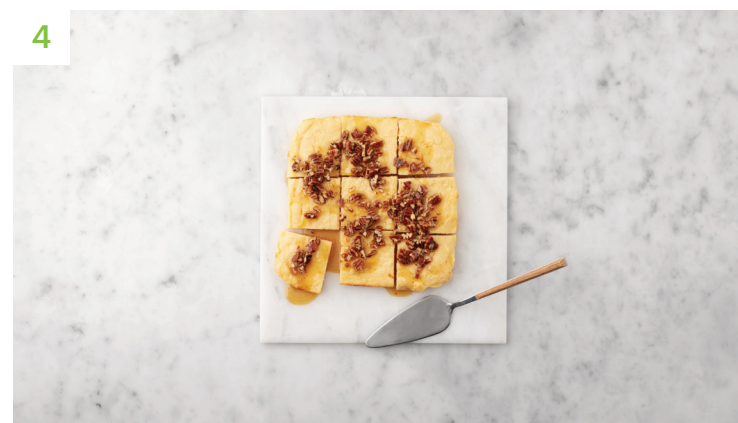
- Pour batter into the lined baking tin. Bake for **45-50 minutes**, until firm to touch. Set aside to cool slightly in tin.
- While bars are cooling, roughly chop **pecans**.
- In a small saucepan, melt the **butter (for the sauce)** over medium-high heat, until beginning to brown, **2-3 minutes**.
- Remove saucepan from heat, then stir in **maple-flavoured syrup, pecans** and a good squeeze of **lemon juice**, until combined.



## Make the batter

- In a large bowl, place the **softened butter (for the batter)** and the **sugar**. Beat with electric beaters, until pale and thickened, **2-3 minutes**.
- Add the **eggs, ricotta** and **vanilla-flavoured syrup** and beat until smooth, **1-2 minutes**.
- Using a wooden spoon, fold in **basic sponge mix (see ingredients)** and **lemon zest** until just combined.

**TIP:** Softened butter is easier to beat and helps your bars have a light texture!



## Serve up

- Transfer lemon and ricotta bars to a serving plate or board. Top with maple-pecan sauce.
- Slice into even pieces and divide between plates to serve. Enjoy!

## Rate your recipe

Did we make your tastebuds happy?

Let our culinary team know: [hellofresh.com.au/rate](https://www.hellofresh.com.au/rate)