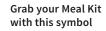




Spiced Pear Crumble Cake with Caramel Drizzle











Slivered Almonds





Vanilla-Flavoured

Brown Sugar







Sweet Golden Spice Blend

Basic Sponge





Caramel Sauce

Prep in: 20 mins Ready in: 2 hours

Perfect for entertaining (or if you just fancy an afternoon treat), this spiced pear crumble cake is equal parts soft, spongey and tasty.

Pantry items

Vegetable Oil, Butter, Eggs





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Before you start

Wash your hands and any fresh food.

You will need

Kitchen scales \cdot Electric beaters \cdot 25cm round cake tin lined with baking paper \cdot Large frying pan

Ingredients

| | 6-8 Slices |
|--------------------------|-----------------|
| pear | 1 |
| lemon | 1 |
| vegetable oil* | 200 ml |
| butter* | 60g |
| slivered almonds | 1 medium packet |
| classic oat mix | ½ packet |
| eggs* | 2 |
| vanilla-flavoured syrup | 1 medium packet |
| brown sugar | 1packet |
| sweet golden spice blend | 1 medium sachet |
| basic sponge mix | 1 medium packet |
| caramel sauce | 1 medium packet |
| *Pantry Items | |

Nutrition

| Avg Qty | Per Serving* | Per 100g |
|------------------|-----------------|-----------------|
| Energy (kJ) | 3120kJ (745Cal) | 1416kJ (338Cal) |
| Protein (g) | 8.5g | 3.9g |
| Fat, total (g) | 45.3g | 20.6g |
| - saturated (g) | 12.2g | 5.5g |
| Carbohydrate (g) | 73.1g | 33.2g |
| - sugars (g) | 42.8g | 19.4g |
| Sodium (mg) | 557mg | 253mg |

The quantities provided above are averages only. *Nutritional information is based on 7 servings.

Allergens

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

Visit hellofresh.com.au/foodinfo for allergen and ingredient information. If you have received a substitute ingredient, please be aware allergens may have changed.



Get prepped

- Preheat oven to 180°C/160°C fan-forced. Grease and line the cake tin with baking paper.
- Finely chop pear. Zest lemon. Measure 200ml of vegetable oil.
- In a medium heatproof bowl, melt the butter in a microwave. Add slivered almonds and classic oat mix (see ingredients) and stir to combine.



Make the cake batter

- In a large bowl, place the measured **vegetable oil**, the **eggs**, **vanilla-flavoured syrup**, **brown sugar** and the **lemon zest**. Beat with electric beaters until light and fluffy, **2-3 minutes**.
- Using a wooden spoon, fold in sweet golden spice blend and basic sponge mix until just combined. Add pear and gently fold until just combined.



Bake the cake

- Pour cake batter into the lined cake tin, then evenly sprinkle crumble mix over
- Bake for 45 minutes to 1 hour or until firm to touch and a skewer inserted comes out clean.
- Set aside to cool completely in the tin.



Serve up

• Transfer spiced pear crumble cake to a plate or serving board. Drizzle **caramel sauce** over cake. Slice and serve. Enjoy!



Scan here if you have any questions or concerns



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