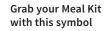




# Lemon Drizzle Cake & Lemon Curd

with White Chocolate Ganache & Passionfruit











Basic Sponge Mix



Chips

Light Cooking



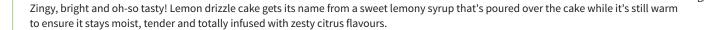


Passionfruit



Lemon Curd





Pantry items Butter, Eggs, Milk



#### Before you start

Wash your hands or any fresh foods.

#### You will need

21cm x 11cm medium loaf tin lined with baking paper · Kitchen scales · Electric beaters · Small saucepan

### Ingredients

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	6-8 Slices
butter*	200g
icing sugar	½ medium packet (100g)
lemon	2
caster sugar	1 medium packet
eggs*	3
basic sponge mix	1 medium packet
milk*	⅓ cup
white chocolate chips	1 packet
light cooking cream	1 medium packet
passionfruit	2
lemon curd	1 medium packet

<sup>\*</sup>Pantry Items

#### **Nutrition**

Avg Qty	Per Serving*	Per 100g
Energy (kJ)	3199kJ (765Cal)	1344kJ (321Cal)
Protein (g)	9.7g	4.1g
Fat, total (g)	38.1g	16g
- saturated (g)	23.6g	9.9g
Carbohydrate (g)	97.8g	41.1g
- sugars (g)	77.2g	32.4g
Sodium (mg)	584mg	245mg

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 loaf tin with baking paper.
- Measure 200g of the **butter** and set aside at room temperature to soften. Weigh out 100g of icing sugar.
- Zest lemons, then juice (you should get about ¼ cup juice).

**TIP:** Weigh out your ingredients before you start as we've sent a bit extra icing sugar!



#### Make & bake the cake

- In a large bowl, place caster sugar and softened butter. Beat with electric beaters until light and fluffy, 2-3 minutes. Add the eggs and beat until smooth, 1-2 minutes.
- Using a spoon, fold in basic sponge mix, lemon zest and the milk until just combined.
- Pour cake batter into the lined loaf tin. Bake for 45 minutes to 1 hour or until golden and a skewer inserted in the centre comes out clean.

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



## Make the ganache

- While the cake is baking, place white chocolate chips in a medium heatproof bowl.
- In a small saucepan, heat light cooking cream over medium heat until just steaming,
   2-3 minutes.
- Pour cream over chocolate, then stir until melted and combined. Refrigerate until thickened, 20-30 minutes.

**TIP:** You want the cream steaming but not boiling!



# Make the syrup

- When the cake has **10 minutes** bake time remaining, wash out the saucepan.
- Add ¼ cup lemon juice and the measured icing sugar to pan. Cook over medium heat, stirring occasionally, until sugar is dissolved and starting to simmer, 3-4 minutes.



# Syrup the cake

- When the cake is finished baking and still hot, poke a few holes into the cake, then slowly pour lemon syrup over cake.
- Set aside to cool completely in the tin.



#### Serve up

- Halve passionfruit.
- Transfer cake to a serving plate. Spread with white chocolate ganache, then spoon over passionfruit.
- Slice and serve with lemon curd. Enjoy!



Scan here if you have any questions or concerns





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