



Spiced Pear Crumble Cake

with Caramel Drizzle

Grab your Meal Kit with this symbol



Pear



Lemon



Flaked Almonds



Classic Oat Mix



Vanilla-Flavoured Syrup



Brown Sugar



Sweet Golden Spice Blend



Basic Sponge Mix



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, spongy and tasty.

Pantry items

Vegetable Oil, Butter, Eggs

Before you start

Wash your hands and any fresh food.

You will need

25cm round cake tin lined with baking paper · Electric beaters

Ingredients

	6-8 Slices
pear	1
lemon	1
vegetable oil*	200 ml
butter*	60g
flaked almonds	1 medium packet
classic oat mix	½ packet
eggs*	2
vanilla-flavoured syrup	1 medium packet
brown sugar	1 packet
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](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.

1



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 **flaked almonds** and **classic oat mix (see ingredients)** and stir to combine.

3



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.

2



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.

4



Serve up

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

We're here to help!

Scan here if you have any questions or concerns



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