

Lemon Drizzle Cake & White Choc Ganache

with Passionfruit & Almonds

Grab your Meal Kit with this symbol



Icing Sugar



Lemon



Roasted Almonds



Caster Sugar



Basic Sponge Mix



White Chocolate Chips



Light Cooking Cream



Passionfruit

Recipe Update

Due to local availability, we've replaced some of your ingredients. They may be a little different to what's pictured, but just as delicious!

Prep in: **30 mins**
Ready in: **1 hr 40 mins**

Zingy, bright and oh-so tasty! Lemon drizzle cake gets its name from a sweet lemony syrup that's poured over the cake while it's still warm to ensure it stays moist, tender and totally infused with zesty citrus flavours.

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

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

*Pantry Items

Nutrition

Avg Qty	Per Serving*	Per 100g
Energy (kJ)	3351kJ (800Cal)	1373kJ (328Cal)
Protein (g)	11g	4.5g
Fat, total (g)	41.4g	17g
- saturated (g)	23.8g	9.8g
Carbohydrate (g)	98.3g	40.3g
- sugars (g)	77.4g	31.7g
Sodium (mg)	585mg	240mg

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).
- Roughly chop **roasted almonds**.

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



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**.



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!



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.



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!



Serve up

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

We're here to help!

Scan here if you have any questions or concerns



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