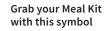


# Spiced Pear Crumble Cake with Caramel Drizzle













Flaked Almonds

Classic Oat





Vanilla-Flavoured Syrup

Brown Sugar





Basic Sponge





Caramel Sauce



## 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

<sup>\*</sup>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 flaked 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!

