



Sweet Potato Cake & Caramel Sauce

with Walnuts

Grab your Meal Kit
with this symbol



Sweet Potato



Basic Sponge
Mix



Sweet Golden
Spice Blend



Brown Sugar



Walnuts



Caramel Sauce

Prep in: **15 mins**
Ready in: **1 hour 10 mins**

You might be thinking sweet potato in a cake, really? But fear not, as this unexpected ingredient adds a delicate sweetness and velvety texture. Drizzled generously with rich caramel sauce and sprinkled with crunchy walnuts, each bite will leave you craving more!

Pantry items

Vegetable Oil, Eggs

Before you start

Wash your hands and any fresh food.

You will need

25cm round cake tin lined with baking paper

Small saucepan

Ingredients

	4-6 People
sweet potato	1
basic sponge mix	1 medium packet
sweet golden spice blend	1 sachet
salt*	½ tsp
brown sugar	½ packet
vegetable oil*	¾ cup
eggs*	4
walnuts	1 large packet
caramel sauce	1 packet

*Pantry Items

Nutrition

Avg Qty	Per Serving*	Per 100g
Energy (kJ)	2145kJ (512Cal)	1388kJ (331Cal)
Protein (g)	11.8g	7.6g
Fat, total (g)	30.8g	19.9g
- saturated (g)	4.8g	3.1g
Carbohydrate (g)	45.3g	29.3g
- sugars (g)	21g	13.6g
Sodium (mg)	1017mg	658mg
Dietary Fibre (g)	3.4g	2.2g

The quantities provided above are averages only.

*Nutritional information is based on 5 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.

1



Get prepped

- Preheat oven to **180°C/160°C fan-forced**.
- Grease and line the cake tin with baking paper.
- Grate **sweet potato**.

3



Make the caramel sauce

- When cake has **5 minutes** remaining, roughly chop **walnuts**.
- Heat a small saucepan over medium heat. Heat **caramel sauce** with a splash of **water**, whisking, until it starts to bubble, **2-3 minutes**.

2



Make the batter & bake the cake

- In a large bowl, combine grated **sweet potato**, **basic sponge mix**, **sweet golden spice blend**, the **salt** and the **brown sugar (see ingredients)**.
- Add the **vegetable oil** and **eggs** and whisk until well combined. Transfer **cake batter** to lined cake tin.
- Bake until firm to touch, **45-50 minutes**.

TIP: To check if the cake is done, stick a knife or skewer in the centre and it should come out clean.

4



Serve up

- When the cake is finished baking, immediately poke a few holes in the top of the cake. Pour over caramel sauce.
- Transfer sweet potato cake to a serving plate or board. Top with walnuts.
- Slice cake and divide between plates to serve. Enjoy!

We're here to help!

Scan here if you have any questions or concerns



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