

Choc-Chip Pudding & Butterscotch Sauce

with Poached Apples & Cream

Grab your meal kit with this letter



Brown Sugar



Pecans



Basic Sponge Mix



Dark Chocolate Chips



Apple



Light Cooking Cream



Flaked Almonds

Recipe Update
We've replaced the pear in this recipe with apple due to local ingredient availability. It'll be just as delicious, just follow your recipe card!

Prep in: 25 mins
Ready in: 40 mins

Feeling like post dinner delight? You can't go wrong with this chocolate chip pudding, especially when you top it with poached apples and a good drizzle of butterscotch sauce.

Pantry items

Olive Oil, Butter, Eggs

Before you start

Wash hands and fresh veggies. Avoid cross contamination by washing utensils after handling raw meat/poultry. Always use separate utensils for raw and cooked meat.

You will need

Medium baking dish · Kitchen scales · Two medium saucepans with a lid

Ingredients

	4 People
brown sugar	1 packet
butter*	170g
pecans	1 small packet
basic sponge mix	1 medium packet
dark chocolate chips	1 packet
eggs*	2
apple	2
water*	1 cup
light cooking cream	1 medium packet
salt*	¼ tsp
flaked almonds	1 medium packet

*Pantry Items

Nutrition

Avg Qty	Per Serving*	Per 100g
Energy (kJ)	4878kJ (1165Cal)	1527kJ (364Cal)
Protein (g)	14.4g	4.5g
Fat, total (g)	65.7g	20.6g
- saturated (g)	37.8g	11.8g
Carbohydrate (g)	129.5g	40.5g
- sugars (g)	89.2g	27.9g
Sodium (mg)	1134mg	355mg
Dietary Fibre (g)	4.8g	1.5g

The quantities provided above are averages only.

*Nutritional information is based on 4 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 **200°C/180°C fan-forced**.
- Generously grease a medium baking dish.
- Divide **brown sugar** into three separate bowls: 90g in one bowl, 90g in another bowl, and the remaining 20g in another.
- Measure 120g **butter (for the pudding)** and 50g **butter (for the sauce)**.
- In a large heatproof bowl, microwave **butter (for the pudding)** in 10 second bursts until melted.
- Roughly chop **pecans**.

TIP: Weigh out all your ingredients before you start to speed up your preparation time!



Poach the apples

- Meanwhile, peel and quarter **apple**, then remove cores.
- In a medium saucepan, combine the **water** and 20g **brown sugar** and bring to a boil over medium-high heat.
- Add **apple**, then reduce heat to medium and cover. Simmer, turning occasionally, until the apple is tender, **20-25 minutes**. Remove from heat.



Prepare the pudding

- In a medium bowl, combine **basic sponge mix**, **dark chocolate chips**, chopped **pecans** and 90g **brown sugar**.
- Add the melted **butter (for the pudding)** and **eggs**. Mix until well combined.



Make the butterscotch sauce

- When the pudding has **5 minutes** remaining, in a second medium saucepan, add half the **light cooking cream**, the **salt**, remaining 90g **brown sugar** and the **butter (for the sauce)**.
- Stir over medium-high heat until the butter is melted, **1-2 minutes**. Increase heat to high and simmer until slightly thickened, **1-2 minutes**.



Bake the pudding

- Pour **pudding mix** into the baking dish. Bake pudding until just firm to the touch, **25-30 minutes**.

TIP: To check if the pudding is done, stick a toothpick or skewer in the centre. It should come out clean.



Serve up

- Remove apples from poaching liquid.
- Divide choc-chip pudding between bowls. Top with poached apples, some butterscotch sauce and remaining cream.
- Sprinkle over **flaked almonds** to serve. Enjoy!

We're here to help!

Scan here if you have any questions or concerns



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