



Choc-Chip Pudding & Butterscotch Sauce

with Poached Pears & Cream

Grab your meal kit with this letter



Brown Sugar



Pecans



Basic Sponge Mix



Dark Chocolate Chips



Pear



Light Cooking Cream



Flaked Almonds

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 pears 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
pear	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 pears

- Meanwhile, peel and quarter **pears**, then remove cores.
- In a medium saucepan, combine the **water** and 20g **brown sugar** and bring to a boil over medium-high heat.
- Add **pear**, then reduce heat to medium and cover. Simmer, turning occasionally, until the pear 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 pears from poaching liquid.
- Divide choc-chip pudding between bowls. Top with poached pears, 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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