

Blueberry Loaf Cake

with White Chocolate Ganache & Pistachios

Grab your Meal Kit
with this symbol



Pistachios



Mini White
Chocolate Chips



Light Thickened
Cream



Caster Sugar



Basic Sponge
Mix



Blueberries

Hands-on: 20 mins
Ready in: 1 hr 40 mins

Introducing our show-stopping baking recipes. This moist blueberry loaf cake is packed with fresh blueberries, iced with a white chocolate ganache and sprinkled with pistachios for a little crunch. Make sure to leave enough time for the butter to soften for the best results!

Pantry items

Butter, Eggs, Milk

Before you start

Remember to wash your hands for 20 seconds before you get cooking. You'll also need to give your fruit and veggies a wash.

You will need

Medium loaf tin (24cm x 10cm) lined with baking paper · Kitchen scales · Medium saucepan · Electric beaters

Ingredients

	6-8 Slices
butter (softened)*	200g
pistachios	1 packet
mini white chocolate chips	1 packet
light thickened cream	1 packet (150ml)
caster sugar	1 packet (200g)
eggs*	3
basic sponge mix	1 packet
milk*	½ cup
blueberries	1 punnet

*Pantry items

Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	2710kJ (647Cal)	1470kJ (351Cal)
Protein (g)	8.9g	4.8g
Fat, total (g)	38.7g	21.0g
- saturated (g)	24.6g	13.4g
Carbohydrate (g)	66.4g	36.0g
- sugars (g)	44.8g	24.3g
Sodium (mg)	574mg	311mg

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 the oven to **180°C/160°C fan-forced**. Grease and line a medium loaf tin with baking paper. Measure 200g of **butter** and set aside at room temperature to soften. Roughly chop the **pistachios**.

TIP: Weigh out your ingredients before you start to speed up your baking!



Make the ganache

Place the **mini white chocolate chips** in a medium bowl. In a medium saucepan, heat the **light thickened cream** over a medium heat until just steaming, **1-2 minutes** (don't let it boil!). Pour the **cream** over the **white chocolate**, then gently stir to melt and combine. Place in the fridge to cool, **45 minutes to 1 hour**.



Start the cake

Meanwhile, place the **caster sugar** and the softened **butter** in a large bowl. Beat with electric beaters until pale and thickened, **2-3 minutes**. Add the **eggs** and beat until smooth, **1-2 minutes**. Add the **basic sponge mix** and **milk** and fold with a spatula until just combined. Add the **blueberries** and gently fold until just combined. Transfer the **cake batter** into the lined loaf tin and spread evenly.



Bake the cake

Bake the cake for **45-60 minutes**. Set aside to cool completely in the tin.

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



Ice the cake

When cake has cooled, remove the **ganache** from the fridge. Transfer the **cake** to a serving plate and spread with the **ganache**.



Serve up

Sprinkle the blueberry loaf cake with the pistachios. Slice and serve.

Enjoy!