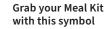
# Blueberry Loaf Cake with White Chocolate Ganache & Pistachios











**Chocolate Chips** 



Light Thickened



Cream





Basic Sponge



Blueberries

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

#### 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*	⅓ cup
blueberries	1 punnet

<sup>\*</sup>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.

# **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!

<sup>\*</sup>Nutritional information is based on 7 servings.