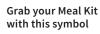


# Lemon Drizzle Cake & Lemon Curd

with White Chocolate Ganache & Passionfruit







Icing Sugar

Lemon



**Basic Sponge** Mix





Passionfruit

White Chocolate Chips



Light Cooking Cream

**Pantry items** 

Butter, Eggs, Milk

Lemon Curd



Prep in: 30 mins Ready in: 1 hr 40 mins

Zingy, bright and oh-so tasty! Lemon drizzle cake gets its name from a sweet lemony syrup that's poured over the cake while it's still warm to ensure it stays moist, tender and totally infused with zesty citrus flavours.

# 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

21cm x 11cm medium loaf tin lined with baking paper · Kitchen scales · Electric beaters · Small saucepan

### Ingredients

	6-8 Slices
butter*	200g
icing sugar	1/2 medium packet (100g)
lemon	2
caster sugar	1 medium packet
eggs*	3
basic sponge mix	1 medium packet
milk*	⅓ cup
white chocolate chips	1 packet
light cooking cream	1 medium packet
passionfruit	2
lemon curd	1 medium packet

\*Pantry Items

### Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	3199kJ (765Cal)	1344kJ (321Cal)
Protein (g)	9.7g	4.1g
Fat, total (g)	38.1g	16g
- saturated (g)	23.6g	9.9g
Carbohydrate (g)	97.8g	41.1g
- sugars (g)	77.2g	32.4g
Sodium (mg)	584mg	245mg

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 oven to **180°C/160°C fan-forced**. Grease and line the loaf tin with baking paper.
- Measure 200g of **butter** and set aside at room temperature to soften. Weigh out 100g of **icing** sugar.
- Zest **lemons**, then juice (you should get about 1/4 cup juice).

**TIP:** Weigh out your ingredients before you start as we've sent a bit extra icing sugar!

# 2

### Make & bake the cake

- In a large bowl, place caster sugar and softened butter. Beat with electric beaters until light and fluffy, 2-3 minutes. Add the eggs and beat until smooth, 1-2 minutes.
- Using a spoon, fold in **basic sponge mix**, **lemon zest** and the **milk** until just combined.
- Pour cake batter into the lined loaf tin. Bake for 45 minutes to 1 hour or until golden and a skewer inserted in the centre comes out clean.

**TIP:** Softened butter is easier to beat and helps your cake have a light texture!



# Make the ganache

- While the cake is baking, place white chocolate chips in a medium heatproof bowl.
- In a small saucepan, heat light cooking cream over medium heat until just steaming, 2-3 minutes.
- Pour cream over chocolate, then stir until melted and combined. Refrigerate until thickened, 20-30 minutes.

**TIP:** You want the cream steaming but not boiling!



### Make the syrup

- When the cake has **10 minutes** bake time remaining, wash out the saucepan.
- Add 1/4 cup lemon juice and the measured icing sugar to pan. Cook over medium heat, stirring occasionally, until sugar is dissolved and starting to simmer, 3-4 minutes.



# Syrup the cake

- When the cake is finished baking and still hot, poke a few holes into cake, then slowly pour lemon syrup over cake.
- Set aside to cool completely in the tin.



# Serve up

- Halve **passionfruit**.
- Transfer cake to a serving plate. Spread with white chocolate ganache, then spoon over passionfruit.
- Slice and serve with lemon curd. Enjoy!

