

Lemon Drizzle Cake & Lemon Curd

with White Chocolate Ganache & Coconut Almond Crunch

Grab your Meal Kit
with this symbol



Icing Sugar



Lemon



Caster Sugar



Basic Sponge
Mix



White Chocolate
Chips



Longlife Cream



Slivered Almonds



Shredded Coconut



Lemon Curd



Hands-on: **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.

Pantry items

Softened 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 (21cm x 11cm) lined with baking paper · Kitchen scales · Electric beaters · Small saucepan · Medium frying pan

Ingredients

| | 6-8 Slices |
|-----------------------|------------------------|
| butter (softened)* | 200g |
| icing sugar | ½ medium packet (100g) |
| lemon | 2 |
| caster sugar | 1 medium packet |
| eggs* | 3 |
| basic sponge mix | 1 medium packet |
| milk* | ½ cup |
| white chocolate chips | 1 medium packet |
| longlife cream | ½ bottle (125ml) |
| slivered almonds | 1 packet |
| shredded coconut | 1 packet |
| lemon curd | 1 packet |

*Pantry Items

Nutrition

| Avg Qty | Per Serving* | Per 100g |
|------------------|-----------------|-----------------|
| Energy (kJ) | 3400kJ (813Cal) | 1570kJ (376Cal) |
| Protein (g) | 10.0g | 4.6g |
| Fat, total (g) | 43.1g | 19.9g |
| - saturated (g) | 27.1g | 12.5g |
| Carbohydrate (g) | 95.2g | 44.0g |
| - sugars (g) | 74.5g | 34.4g |
| Sodium (mg) | 499mg | 231mg |

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.co.nz/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 the loaf tin with baking paper. Measure 200g **butter** and set aside at room temperature to soften. Weigh 100g **icing sugar**. Zest the **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!



Make the syrup

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



Make & bake the cake

In a large bowl, place the **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 the **basic sponge mix**, **lemon zest** and **milk** until just combined. Transfer the **cake batter** to 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!



Syrup the cake

When the cake is finished baking and still hot, poke a few holes into the **cake**, then slowly pour the **lemon syrup** over the whole cake. Set aside to cool completely in the tin. Meanwhile, heat a medium frying pan over a medium-high heat. Toast the **slivered almonds** and **shredded coconut** until golden, **3-4 minutes**. Transfer to a bowl.



Make the ganache

While the cake is baking, place the **white chocolate chips** in a medium bowl. In a small saucepan, heat the **longlife cream** (see ingredients) over a medium heat until just steaming, **1-2 minutes**. Pour the **cream** over the **chocolate**, then stir until melted and combined. Refrigerate until thickened, **20-30 minutes**.

TIP: You want the cream steaming but not boiling!



Serve up

Transfer the cake to a serving plate and spread with the ganache. Top with the coconut almond crunch. Slice and serve with the **lemon curd**.

Enjoy!