

Lemon Drizzle Cake & Passionfruit Lemon Cream

with Coconut Almond Crunch

Grab your Meal Kit
with this symbol



Icing Sugar



Lemon



Caster Sugar



Basic Sponge
Mix



Passionfruit Lemon
Sauce



Shredded Coconut



Slivered Almonds



Cream

Recipe Update

The current labour shortages have impacted availability of ingredients across the entire food supply chain. As such, what you receive may be slightly different to what's pictured. Don't worry, your recipe will be just as delicious!

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.

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

21cm x 11cm medium loaf tin lined with baking paper · Kitchen scales · Electric beaters · 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
cream	1 bottle (250ml)
passionfruit lemon sauce	1 medium packet
shredded coconut	1 packet
slivered almonds	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 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 **lemons**, then juice (you should get about 1/4 cup juice).

TIP: Weigh out your ingredients before you start as you'll receive a little extra icing sugar!



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 lemon cream

- Meanwhile, place **cream** in a large bowl and whisk with electric beaters until almost doubled in size and soft peaks form, **3-4 minutes**.
- Gently fold **passionfruit lemon sauce** through **cream** to combine. Refrigerate.

TIP: If you don't have an electric mixer, use a metal whisk.

TIP: For the perfect soft peaks, whip until the cream just clings to the whisk or beater when lifted.



Make the syrup

- When the cake has **10 minutes** bake time remaining, wash out the saucepan. Add 1/4 cup **lemon juice** and measured **icing sugar** to pan.
- Cook over medium heat, stirring occasionally, until the 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 the cake, then spoon **lemon syrup** over cake. Set aside to cool completely in tin.
- Meanwhile, heat a medium frying pan over medium-high heat. Toast **shredded coconut** and **slivered almonds** until golden, **3-4 minutes**. Transfer to a bowl.



Serve up

- Transfer cake to a serving plate and spread with passionfruit lemon cream. Top with coconut almond crunch.
- Slice and serve. Enjoy!

We're here to help!

Scan here if you have any questions or concerns

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