



Lemon Drizzle Loaf Cake & White Chocolate Ganache

with Lemon Curd & Strawberries

Grab your Meal Kit
with this symbol



Icing Sugar



Lemon



White Chocolate
Chips



Light Thickened
Cream



Caster Sugar



Basic Sponge
Mix



Strawberries



Lemon Curd



Hands-on: 30 mins

Ready in: 1 hr 40 mins

Zingy, bright and oh-so tasty! Our lemon drizzle loaf is that good we won't blame you if it's demolished in one sitting. We have kicked it up a notch and topped this moreish cake with white chocolate ganache and strawberries, plus lemon curd to serve.

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

Ingredients

	6-8 Slices
butter (softened)*	200g
icing sugar	1 packet
lemon	2
white chocolate chips	1 packet
light thickened cream	1 packet (150ml)
caster sugar	1 packet
eggs*	3
basic sponge mix	1 packet
milk*	½ cup
strawberries	1 punnet
lemon curd	1 packet (90g)

*Pantry Items

Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	3280kJ (785Cal)	1220kJ (292Cal)
Protein (g)	8.5g	3.2g
Fat, total (g)	38.5g	14.3g
- saturated (g)	25.5g	9.5g
Carbohydrate (g)	100g	37.3g
- sugars (g)	79.6g	29.6g
Sodium (mg)	575mg	214mg

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 the loaf tin with baking paper. Measure out 200g of **butter** and set aside at room temperature to soften. Weigh out 80g of **icing sugar**. Zest the **lemons** and juice.

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



Make & bake the cake

In a large bowl, place the **caster sugar** and the **softened butter**. Mix with electric beaters until light and fluffy, **2-3 minutes**. Add the **eggs** and beat until smooth, **1-2 minutes**. Fold in the **basic sponge mix**, **lemon zest** and **milk** with a spoon until just combined. Transfer the **cake batter** into the lined loaf tin. Bake for **45 minutes - 1 hour**.

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

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



Make the ganache

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



Make the syrup

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



Drizzle the cake

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



Serve up

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

Enjoy!