



Almond Cake & Berry Compote

with White Chocolate Ganache

Grab your Meal Kit
with this symbol



Caster Sugar



Basic Sponge Mix



White Chocolate
Chips



Cream



Roasted Almonds



Berry Compote

Prep in: **20 mins**
Ready in: **60 mins**

We've kicked it up a notch with this cake that's three parts light, buttery and nutty. Iced with a creamy white chocolate ganache, then sprinkled with almonds for a little crunch and served with a berry compote, it's the ultimate afternoon delight!

Pantry items

Butter, Eggs, Milk

Before you start

Wash your hands and any fresh food.

You will need

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

Ingredients

	6-8 Slices
butter* (softened)	200g
caster sugar	1 medium packet
eggs*	3
basic sponge mix	1 medium packet
milk*	½ cup
white chocolate chips	1 medium packet
cream	½ packet (125ml)
roasted almonds	1 packet
berry compote	1 medium packet

*Pantry Items

Nutrition

Avg Qty	Per Serving*	Per 100g
Energy (kJ)	2762kJ (660Cal)	1596kJ (381Cal)
Protein (g)	9.5g	5.5g
Fat, total (g)	41.2g	23.8g
- saturated (g)	24.7g	14.3g
Carbohydrate (g)	64.1g	37g
- sugars (g)	43.3g	25g
Sodium (mg)	573mg	331mg

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. Measure 200g **caster sugar**.



Make the ganache

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

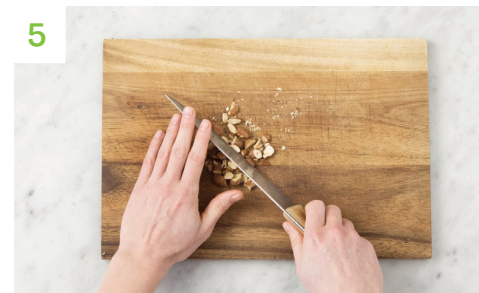
TIP: You want the cream steaming but not boiling!



Make the batter

- In a large bowl, add measured **caster sugar** and the 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** and the **milk** until just combined.

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



Prep the toppings

- Meanwhile, roughly chop **roasted almonds**.
- When the cake has cooled, remove **white chocolate ganache** from fridge.
- Transfer **cake** to a serving plate.



Bake the cake

- Pour **cake batter** into the lined loaf tin. Bake for **45 minutes to 1 hour**. 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.



Serve up

- Spread cake with white chocolate ganache and sprinkle with almonds.
- Slice almond cake and serve with **berry compote**. Enjoy!

We're here to help!

Scan here if you have any questions or concerns



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