



# Two Lemon Drizzle & Pistachio Loaf Cakes

with Betty Crocker's Cake Mix

**Dessert** 45-50 Minutes • 2 of your 5 a day • Veggie

17A

Find all your unchilled Market items in bag A.



Lemon



Velvety Vanilla  
Cake Mix



Caster Sugar



Pistachios

**Pantry Items**

Egg, Vegetable Oil

## Before you start

Our fruit and veg need a little wash before you use them! Wash your hands before and after prep.

## Cooking tools

Loaf tin, baking paper, fine grater, bowl, saucepan and skewer.

## Ingredients

Ingredients	Quantity
Lemon**	3
Velvety Vanilla Cake Mix <b>13</b>	1 pack
Caster Sugar	75g
Pistachios <b>2</b>	50g

Pantry	Quantity
Egg*	3
Water*	180ml
Vegetable Oil*	6 tbsp

\*Not Included \*\*Store in the Fridge

## Nutrition

Typical Values	Per serving	Per 100g
for uncooked ingredient	668g	100g
Energy (kJ/kcal)	6838/1634	1024/245
Fat (g)	71.7	10.7
Sat. Fat (g)	15.3	2.3
Carbohydrate (g)	222.2	33.3
Sugars (g)	144.3	21.6
Protein (g)	31.6	4.7
Salt (g)	3.79	0.57

Nutrition for uncooked ingredients based on 2 person recipe.  
Reference Intake of an average adult (8400kJ/2000kcal).

## Allergens

**2) Nuts 13)** Cereals containing gluten

Always remember to check your ingredient packaging for the most up to date information on allergens and traces of allergens. Boxes are packed in facilities that handle peanut, nut, sesame, fish, crustaceans, mollusc, milk, egg, mustard, celery, soya, cereals containing gluten and sulphites.


Use separate equipment to handle raw and cooked meat (or wash between uses). Missing or replaced ingredients, as well as any recipe step changes, will be communicated where possible via email. Be careful when adding water to hot pans while cooking.

## Contact

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## Make your Cake Batter

**a)** Preheat your oven to 180°C/160°C fan/gas mark 4. Line 2 loaf tins with baking paper.

**b)** Zest and juice the lemons.

**c)** In a large bowl, combine the **Betty Crocker's cake mix, lemon zest, eggs, water** and **vegetable oil** (see pantry for all three amounts).

**d)** Gently stir until fully combined, 2-3 mins.



## Soak It Up

**a)** Once baked, remove the **cakes** from the oven, then, using a skewer (or another pointy utensil), poke 15-20 holes in the top of each **loaf**.

**b)** Gently spoon the **lemon syrup** over each **loaf cake** and allow it to soak in.

**c)** Allow the **cakes** to cool for 10 mins before removing from the tins, then allow to cool completely.



## Ready, Steady, Bake

**a)** Divide the **lemon cake mixture** between your lined loaf tins and pop onto the middle shelf of your oven until risen and golden, 27-30 mins, or until a rounded knife inserted in the centre comes out clean.



## Hello Pistachio

**a)** While the **cakes** cool, remove the **pistachios** from their shells, then roughly chop.



## Bring on the the Lemon Syrup

**a)** Meanwhile, combine in a small saucepan the **lemon juice** and **caster sugar**.

**b)** Stir on medium heat until the **sugar** is dissolved, 2-3 mins.



## Decorate and Serve

**a)** Carefully sprinkle the **pistachios** in a line down the centre of each **loaf** to finish.

Enjoy!