



White Chocolate Victoria Sponge

with Betty Crocker's Cake Mix and Red Berry Compote

Dessert 40-50 Minutes • Veggie

17A

Find all your unchilled Market items in bag A.



Velvety Vanilla
Cake Mix



White
Chocolate Chips



Honey



Cream Cheese



Red Berry
Compote

Pantry Items

Egg, Vegetable Oil, Icing Sugar

Before you start

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

Cooking tools

20cm cake tin, baking paper, bowl, saucepan and sieve.

Ingredients

Ingredients	Quantity
Velvety Vanilla Cake Mix 13)	1 pack
White Chocolate Chips 7) 11)	90g
Honey	15g
Cream Cheese** 7)	100g
Red Berry Compote	70g

Pantry	Quantity
Egg*	3
Water*	180ml
Vegetable Oil*	6 tbsps
Icing Sugar*	2 tbsps

*Not Included **Store in the Fridge

Nutrition

Typical Values for uncooked ingredient	Per 100g
Energy (kJ/kcal)	1282 /307
Fat (g)	15.4
Sat. Fat (g)	5.5
Carbohydrate (g)	37.1
Sugars (g)	25.4
Protein (g)	5.2
Salt (g)	0.59

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

Allergens

7) Milk **11**) Soya **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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Mix It Up

a) Preheat your oven to 180°C/160°C fan/gas mark 4.

b) Line two 20cm round cake tins with baking paper.

c) In a large bowl, combine the **cake mix**, **eggs**, **water** and **vegetable oil** (see pantry for all three amounts) Gently stir until fully combined, 2-3 mins.



Ready, Set, Bake

a) Divide the **cake mixture** between your lined cake tins.

b) Once the oven is hot, bake on the middle shelf until risen and golden, 22-27 mins, or until a rounded knife inserted in the centre comes out clean.



Cool the Cakes

a) Once baked, allow the **cakes** to cool for 10 mins before removing from the tins, then allow to cool completely.



Hey Honey

a) Meanwhile, in a small saucepan, combine the **white chocolate**, **honey** and **cream cheese**. **TIP:** *If your honey has hardened, put the sachet in a bowl of hot water for 1 min to loosen.*

b) Stir on medium heat until the **chocolate** is completely melted, 3-4 mins. This is your **white chocolate frosting**!

c) Transfer the **white chocolate mixture** into a small bowl, then cover and refrigerate until the **cakes** are cool.



Get Icing

a) Once completely cooled, gently spread the **white chocolate frosting** onto the top of **one** of the **cakes**.

b) Gently spread the **red berry compote** over the **white chocolate frosting**.



Stack and Serve

a) Stack the **second cake** on top of the **red berry compote**, then, using a small sieve, dust the top with the **icing sugar** (see pantry for amount) to finish.

Enjoy!