



# White Chocolate Speculoos Cupcakes

with Salted Caramel Sauce and Betty Crocker's Cake Mix

Dessert 55-60 Minutes • Veggie

17A

Find all your unchilled Market items in bag A.



**Velvety Vanilla  
Cake Mix**



**White  
Chocolate Chips**



**Speculoos Biscuit  
Crumb**



**Creme Fraiche**



**Salted  
Caramel Sauce**



**Cream Cheese**

**Pantry Items**

Egg, Vegetable Oil, Milk



## Before you start

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

## Cooking tools

Cupcake cases, cupcake tray, bowl and saucepan.

## Ingredients

Ingredients	Quantity
Velvety Vanilla Cake Mix <b>13</b> )	1 pack
Crème Fraîche** <b>7</b> )	150g
White Chocolate Chips <b>7</b> ) <b>11</b> )	180g
Salted Caramel Sauce <b>7</b> )	80g
Speculoos Biscuit Crumb <b>11</b> ) <b>13</b> )	125g
Cream Cheese** <b>7</b> )	200g

Pantry	Quantity
Egg*	3
Water*	180ml
Vegetable Oil*	6 tbsp
Milk*	1 tbsp

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

## Nutrition

Typical Values for uncooked ingredient	Per serving	Per 100g
Energy (kJ/kcal)	11446 / 2736	1419 / 339
Fat (g)	157	19.5
Sat. Fat (g)	71.5	8.9
Carbohydrate (g)	290.2	36.0
Sugars (g)	196.1	24.3
Protein (g)	41.9	5.2
Salt (g)	4.81	0.60

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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## Get Mixing

**a)** Preheat your oven to 180°C/160°C fan/gas mark 4. Pop 16 cupcake cases into your cupcake trays.

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

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



## Chill Out

**a)** Set aside **3 tbsp** of **speculoos biscuit crumb** in a small bowl.

**b)** In a medium bowl, combine the **cream cheese**, remaining **speculoos crumb** and the **milk** (see pantry for amount).

**c)** Stir to combine, then cover and refrigerate until you are ready to decorate.



## Ready, Steady, Bake

**a)** Divide the **cake mixture** between your cupcake cases.

**b)** Once the oven is hot, bake the middle shelf until the **cupcakes** are risen and golden, 18-22 mins, or until a rounded knife inserted in the centre comes out clean.

**TIP:** A few crumbs are okay.

**c)** Allow the **cupcakes** to cool completely before decorating.



## Get Decorating

**a)** Once the **cupcakes** and **frosting** have cooled completely, gently combine the **cream cheese** and **white chocolate mixtures**.

**b)** Divide the **frosting** between the **cupcakes** and gently spread across the top, using the back of a spoon to create a swirl on top.



## Begin the Frosting

**a)** While the **cupcakes** bake, add the **crème fraîche**, **white chocolate chips** and **half** the **salted caramel sauce** to a small saucepan.

**b)** Stir on medium heat until the **chocolate** is completely melted, 2-3 mins.

**c)** Transfer the **white chocolate mixture** to a medium bowl, then cover and refrigerate until firm, 45-60 mins.



## Sprinkle and Serve

**a)** Decorate the **frosted cupcakes** with a drizzle of the remaining **salted caramel sauce** and a sprinkle of the reserved **speculoos crumb** to finish.

## Enjoy!