



White Chocolate Olympic Podium Cake Pops

with Salted Caramel Sauce and Speculoos Crumbs

Olympic Fever 60-70 Minutes • Veggie

17A

Find all your unchilled Market items in bag A.



Devil's Food Cake Mix



White Chocolate Chips



Salted Caramel Sauce



Speculoos Biscuit Crumb

Pantry Items

Egg, Vegetable Oil, Salt

Before you start

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

Cooking tools

Cake tin, baking paper, bowl, measuring jug and kitchen scissors.

Ingredients

Ingredients	Quantity
Devil's Food Cake Mix 13)	1 pack
White Chocolate Chips 7) 11)	90g
Salted Caramel Sauce 7)	40g
Speculoos Biscuit Crumb 11) 13)	125g

Pantry	Quantity
Egg*	3
Water*	230ml
Vegetable Oil*	8 tbsps
Salt*	¼ tsp

*Not Included **Store in the Fridge

Nutrition

Typical Values for uncooked ingredient	Per 100g
Energy (kJ/kcal)	1416 /338
Fat (g)	17.5
Sat. Fat (g)	5.5
Carbohydrate (g)	39.5
Sugars (g)	26.1
Protein (g)	5.5
Salt (g)	1.04

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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1 Make the Cake Batter

- Preheat your oven to 180°C/160°C fan/gas mark 4.
- Line 2 8"/20cm round cake tins with baking paper.
- In a large bowl, combine the **cake mix**, **eggs**, **water** and **vegetable oil** (see pantry for all three amounts).
- Gently stir until fully incorporated, 2-3 mins.



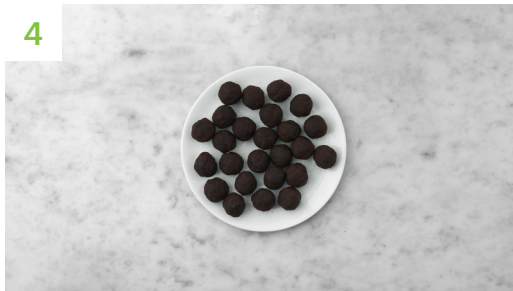
2 Into the Oven

- Divide the **cake mixture** between your lined cake tins and pop onto the middle shelf of your oven until risen and golden, 22-27 mins, or until a rounded knife inserted in the centre comes out clean. **TIP:** A few crumbs are okay.
- Once baked, allow the **cake** to cool for 10 mins before removing from the tins, then allow to cool completely.



3 Crumble the Cake

- With clean hands, crumble the cooled **cake** into a large bowl and mix in ¼ **tsp salt**.
- With your hands, squash the **cake** together until it forms a malleable dough.



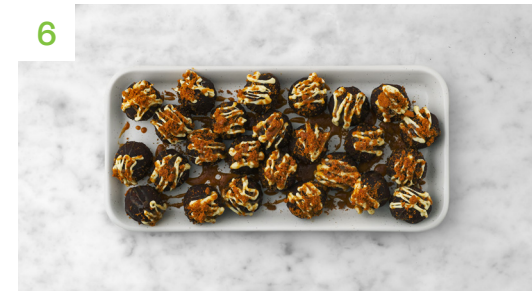
4 Shape the Pops

- Using your hands, form the **cake mixture** into bite sized balls. You will make approximately **25-30 cake pops**.
- Pop the **cake pops** onto a plate and into the fridge to firm up, 10-15 mins.



5 Chocolate Chip Time

- Meanwhile, fill a measuring jug with **hot water** from your tap. Place the unopened **packet of white chocolate chips** into the **hot water** and set aside for 5 mins. Then, flip the **packet** upside down and leave for a further 5 mins.
- Carefully lift the **packet** out of the **water** and massage to ensure all the **chocolate chips** have melted. If there are still unmelted **chips**, return to **hot water** until completely melted.



6 Finish and Serve

- Once melted, use kitchen scissors to snip off a small corner of the **packet** to create a small hole.
- Drizzle the **white chocolate** over your **cooled cake pops**, then drizzle over the **salted caramel sauce**.
- Sprinkle over the **speculoos crumbs** to finish.
- Store your **pop cakes** in an airtight container in the fridge and consume within 3 days.

Enjoy!