



# Chocolate Caramel Cake

with Chocolate Creme Cheese Frosting and Caramelised Hazelnuts

Dessert 40-50 Minutes

18A

Find all your unchilled Market items in bag A.



Devil's Food Cake Mix



Chocolate Chips



Cream Cheese



Salted Caramel Sauce



Hazelnuts

**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

Baking paper, cake tin, bowl and saucepan.

## Ingredients

Ingredients	Quantity
Devil's Food Cake Mix <b>13</b>	1 pack
Chocolate Chips <b>11</b>	100g
Cream Cheese** <b>7</b>	200g
Salted Caramel Sauce <b>7</b>	80g
Hazelnuts <b>2</b>	50g

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

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

## Nutrition

Typical Values for uncooked ingredient	Per 100g
Energy (kJ/kcal)	1343 /321
Fat (g)	19.1
Sat. Fat (g)	6.4
Carbohydrate (g)	31.3
Sugars (g)	22.2
Protein (g)	5.4
Salt (g)	0.80

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

## Allergens

2) Nuts 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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The Fresh Farm  
60 Worship St, London EC2A 2EZ



## Get Mixing

- 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** with the **eggs, water and vegetable oil** (see pantry for all three amounts).
- Gently stir until fully combined, 2-3 mins.



## Caramelize the Nuts

- While the **frosting** cools, combine in a small saucepan the **hazelnuts** and **one third** of the remaining **salted caramel sauce**.
- Pop on medium heat until the **salted caramel sauce** becomes stringy and the **hazelnuts** clump together, 5-6 mins.



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



## Chill Out

- Place the **caramelised nuts** onto a plate lined with baking paper in a single layer and place in the fridge to set, 10-15 mins. **TIP: Try to separate the hazelnuts before you place them in the fridge to make them easier to separate before decorating.**



## Make the Cream Cheese Frosting

- While the **cakes** bake, combine in a small saucepan the **chocolate chips, cream cheese** and **one quarter** of the **salted caramel sauce**.
- Stir on medium heat until the **chocolate** is completely melted, 3-4 mins.
- Transfer the **chocolate cream cheese mixture** into a small bowl, then cover and refrigerate until the **cakes** are cool.



## Decorate and Serve

- Once the **cakes** are completely cooled, divide the **chocolate cream cheese frosting** evenly between the **cakes** and gently spread to cover the top of each one.
- Stack one **cake** on top of another on your serving platter.
- Drizzle over the remaining **salted caramel sauce**.
- Carefully separate the **hazelnuts**, then arrange them in a circle around the edge of the top **cake** to finish.

Enjoy!