



Chocolate, Peanut & Salted Caramel Swiss Roll with Salted Caramel Cream Cheese Filling

Dessert 80-95 Minutes • Veggie

18A

Find all your unchilled Market items in bag A.



Devil's Food Cake Mix



Salted Peanuts



Cream Cheese



Salted Caramel Sauce



Chocolate Chips



Creme Fraiche

Pantry Items
Egg, Vegetable Oil, 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

Baking tray, baking paper, bowl, whisk and saucepan.

Ingredients

Ingredients	Quantity
Devil's Food Cake Mix 13)	½ pack
Salted Peanuts 1)	25g
Cream Cheese** 7)	100g
Salted Caramel Sauce 7)	80g
Chocolate Chips 11)	100g
Crème Fraîche** 7)	75g

Pantry	Quantity
Egg*	3
Water*	85ml
Vegetable Oil*	2 tbsp
Sugar*	2 tsp

*Not Included **Store in the Fridge

Nutrition

Typical Values for uncooked ingredient	Per 100g
Energy (kJ/kcal)	1276 /305
Fat (g)	16.7
Sat. Fat (g)	7.7
Carbohydrate (g)	31.8
Sugars (g)	23.9
Protein (g)	6.3
Salt (g)	0.73

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

Allergens

1) Peanut 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 Whisking

a) Preheat your oven to 200°C/180°C fan/gas mark 5.

b) Line a baking tray with baking paper. **TIP:** Use a baking tray that is approximately 27 x 38cm in size, with at least 2cm high sides.

c) In a large bowl, whisk the **eggs** (see pantry for amount) until thick, pale and foamy, 4-5 mins. **TIP:** If you have an electric whisk, this will only take 1-2 mins.



Rock and Roll

a) Starting at one of the short ends, tightly roll the **cake**, using the baking paper to assist you. Roll the baking paper into the **cake** - you will remove it later! **TIP:** Use gentle pressure to ensure there are no big gaps.

b) Once rolled up completely, twist the ends of the baking paper to ensure the **cake** does not unravel, then set aside to cool completely, 45-60 mins.

c) While your **roll** cools, roughly chop the **peanuts**.

d) Combine in a medium bowl the **cream cheese** and the **salted caramel sauce**.



Mix it Up

a) Add **half** the **cake mix** to the **whisked eggs** along with the **water** and **vegetable oil** (see pantry for both amounts). Whisk until smooth and combined, 1-2 mins. **TIP:** Keep the remaining cake mix for another recipe.

b) Pop the **cake mixture** into the lined baking tray and spread to the edges using the back of a spoon.

c) Pop onto the middle shelf of your oven and bake until risen and a skewer placed into the centre comes out clean, 6-9 mins. **TIP:** A few crumbs are okay!



Ice your Cake

a) Once the **cake** is completely cool, gently unroll it.

b) Spread the **salted caramel cream cheese frosting** over the **cake**.

c) Re-roll the **cake** (without the baking paper) to enclose the **filling**, then pop onto your serving plate and into the fridge. **TIP:** Lay the cake seam-down to stop it from unrolling.



Flip your Cake

a) While the **cake** bakes, lay a large piece of baking paper flat onto a flat surface. Sprinkle the **sugar** (see pantry for amount) evenly over the baking paper.

b) Once the **cake** is baked, allow to cool for 1 min or until the **cake** is cool enough to handle.

c) Run a knife around the edge of the **cake** to detach any that has stuck to the baking tray.

d) Carefully flip the **cake** upside down onto the **sugar** covered baking paper. Remove the top piece of baking paper that is attached to the **cake**.



Decorate and Serve

a) Just before you serve, combine in a small saucepan the **chocolate chips** and **crème fraîche**. Pop on medium heat until the **chocolate** has melted, 2-3 mins.

b) Remove the **cake** from the fridge and evenly pour over the **melted chocolate mixture**.

c) Sprinkle over the **chopped peanuts** to finish.

Enjoy!