



# Marmalade Sandwich Cake

with Wonderful White Chocolate and Honey Frosting

Paddington in Peru 40-50 Minutes • Veggie

17A

Find all your unchilled Market items in bag A.



Velvety Vanilla Cake Mix



White Chocolate Chips



Honey



Cream Cheese



Marmalade

#### Pantry Items

Egg, Vegetable Oil, Icing Sugar

#### TASTY ADVENTURES IN PERU

Discover Peruvian cuisine alongside British Classics on your HelloFresh menu! Paddington in Peru hits cinemas on the 8th November – celebrate with easy and delicious meals inspired by Paddington.

**PADDINGTON™ IN PERU**  
**ONLY IN CINEMAS**

## 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, saucepan and sieve.

## Ingredients

| Ingredients                              | Quantity |
|------------------------------------------|----------|
| Velvety Vanilla Cake Mix <b>13</b>       | 1 pack   |
| White Chocolate Chips <b>7</b> <b>11</b> | 90g      |
| Honey                                    | 15g      |
| Cream Cheese** <b>7</b>                  | 100g     |
| Marmalade                                | 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)                       | 1300/311 |
| Fat (g)                                | 15.4     |
| Sat. Fat (g)                           | 5.5      |
| Carbohydrate (g)                       | 38.2     |
| Sugars (g)                             | 26.6     |
| 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

Let us know what you think!

Share your creations with #HelloFreshSnaps

Head to [hellofresh.co.uk](https://hellofresh.co.uk) or use our app to rate this recipe

 You can recycle me!

HelloFresh UK  
Packed in the UK  
The Fresh Farm  
60 Worship St, London EC2A 2EZ



## Mix It Up

- Preheat your oven to 180°C/160°C fan/gas mark 4.
- Line two 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.



## Hey Honey

- Meanwhile, combine in a small saucepan the **white chocolate chips**, **honey** and **cream cheese**. **TIP:** If your honey has hardened, put the sachet in a bowl of hot water for 1 min to loosen.
- Stir on medium heat until the **chocolate** is completely melted, 3-4 mins. This is your **white chocolate frosting**!
- Transfer the **white chocolate frosting** into a small bowl, then cover and refrigerate until the **cakes** are cool.



## Ready, Set, Bake

- Divide the **cake mixture** between your lined cake tins.
- 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. **TIP:** A few crumbs are okay!



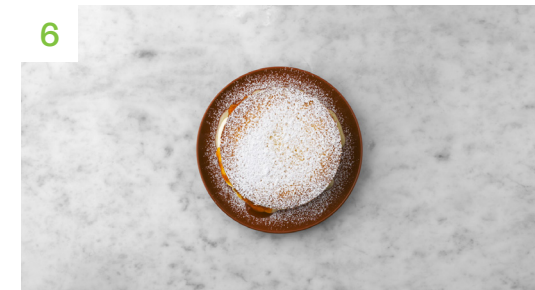
## Get Icing

- Once completely cooled, gently spread the **white chocolate frosting** onto the top of one of the **cakes**.
- Gently spread the **marmalade** over the **white chocolate frosting**.



## The Big Chill

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



## Stack and Serve

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

## Enjoy!

SCAN FOR THE CHANCE **PADDINGTON TO WIN!** **PADDINGTON IN PERU**

We bear good news: don't miss the chance to win a family adventure to The Paddington Bear™ Experience and official film merchandise!

