



# Salted Caramel Pear Cake

perfect for sharing

Dessert 70 – 75 mins



Pears



Ground  
Cinnamon



Vanilla  
Cake Batter



Granola



Salted Caramel

Pantry Items: Sugar



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2025-W04

## Before you start

Our fruit, veg and herbs need a wash before you use them!  
We recommend reading the recipe in full before beginning to cook.

Wash hands before and after handling ingredients. Wash fruit and veg, but not meat. Use different utensils for raw and ready-to-eat foods or wash these in between uses.

## Cooking tools you will need

Oven dish

## Ingredients

	Quantity
Pears	1 unit
Ground Cinnamon	1 sachet
Vanilla Cake Batter	1 pouch
Granola	60 g
Salted Caramel	40 g

## Nutrition

	Per 100g
<b>for uncooked ingredients</b>	
Energy (kJ/kcal)	1337.7 kJ/ 319.7 kcal
Fat (g)	13.7 g
Sat. Fat (g)	4 g
Carbohydrate (g)	44.1 g
Sugars (g)	27.3 g
Protein (g)	4.6 g
Salt (g)	0.5 g

See site or app for detailed nutritional info.

## Allergens

For allergen information please refer to the website or individual ingredient labels.

## Contact

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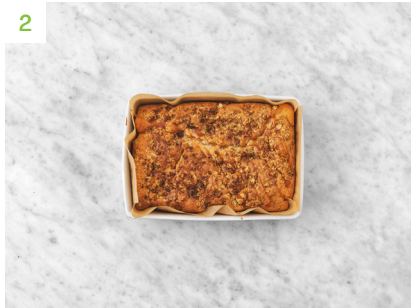


You can recycle me!

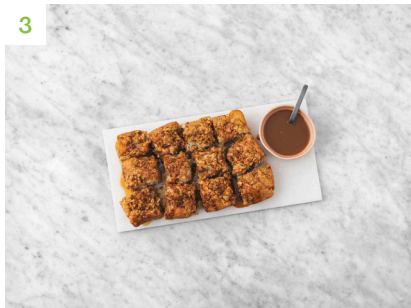
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## Get Prepped

- Preheat your oven to 190°C/170°C fan/gas mark 5.
- Halve, deseed and finely chop the **pear**.
- In a bowl, mix the **cake batter**, **cinnamon** and chopped **pear**.
- Line an oven dish (approx 15x20cm) and pour the **batter** into it.
- Scatter the **granola** over the top.

## Bake the Cake

- Place the cake mix into the oven and bake until firm to touch and a **skewer** inserted comes out clean, 45-50 mins.
- Set aside to cool.
- Drizzle over the **salted caramel** sauce.

## Slice and Serve

- Transfer the **pear** cake to a plate or serving board.
- Slice and serve.

## Enjoy!