



# BROWN SUGAR & BACON STUFFED FRENCH TOAST

with Cinnamon Maple Syrup & Fruit Salad

## INGREDIENTS

2 PERSON | 4 PERSON



4 oz | 8 oz  
Bacon



2.25 oz | 4.5 oz  
Red Grapes



1 | 2  
Apple



1 | 2  
Apricot Jam



½ Cup | 1 Cup  
Cream Cheese  
Contains: Milk



1 | 2  
Brown Sugar



2 | 4  
Eggs  
Contains: Eggs



1 tsp | 2 tsp  
Cinnamon



1 | 1  
Milk  
Contains: Milk



4 Slices | 8 Slices  
Sourdough Bread  
Contains: Soy, Wheat



4 TBSP | 8 TBSP  
Maple Syrup



½ oz | 1 oz  
Almonds  
Contains: Tree Nuts



ANY ISSUES WITH YOUR ORDER?  
WE'D BE SIMMERING LIKE STEW OVER  
THERE TOO. SCAN HERE TO GET HELP!

HELLO

### CINNAMON MAPLE SYRUP

Cinnamon + butter + maple syrup =  
game-changer! Feel free to steal our idea :)

PREP: 10 MIN | COOK: 30 MIN | CALORIES: 1200



# HELLO FRESH

## CRUNCH TIME

To bring out flavor and crunch, toast the almonds in a small dry pan over medium heat, stirring often, until golden, 2-3 minutes.

## BUST OUT

- Medium pan
- Paper towels
- Medium bowl
- Small bowl
- Plastic wrap
- Whisk
- Large bowl
- Baking sheet

- Kosher salt
- White sugar (1 TBSP | 2 TBSP)
- Cooking oil (2 tsp | 2 tsp)
- Butter (2 TBSP | 3 TBSP)

Contains: Milk



### 1 COOK BACON

- Adjust rack to top position and preheat oven to 425 degrees.
- Heat a medium dry pan over medium high heat. Add **bacon\***; cook, turning occasionally and adjusting heat if browning too quickly, until crispy, 6-10 minutes. Turn off heat; transfer to a paper-towel-lined plate. Wipe out pan.



### 2 MAKE FRUIT SALAD

- While bacon cooks, **wash and dry produce**.
- Halve **grapes**. Halve, core and dice **apple** into bite-size pieces.
- In a medium bowl, combine grapes, apple, and **jam**; toss until fruit is coated. Set aside until ready to serve.



### 3 MIX CREAM CHEESE

- Place **cream cheese** in a small microwave-safe bowl and cover with plastic wrap. Microwave until softened, 30-45 seconds. **TIP: No microwave? No problem! Submerge closed cream cheese packets in a bowl of warm water to soften.**
- Whisk in **brown sugar** until no lumps remain.



### 4 PREP FRENCH TOAST

- In a wide shallow bowl, whisk **eggs\***, **half the milk**, **half the cinnamon**, **1 TBSP white sugar**, and a **pinch of salt** until well combined (**all the milk and 2 TBSP white sugar for 4 servings**).
- Spread one side of each **sourdough slice** with **cream cheese mixture**. Top half the sourdough slices with **bacon**. Close **sandwiches** with remaining sourdough slices, coated sides down.
- Wash out bowl used for cream cheese mixture.



### 5 COOK FRENCH TOAST

- Heat a **drizzle of oil** and **1 TBSP butter** in pan used for bacon over medium heat.
- Dip **sandwiches** in **egg mixture**, gently flipping a few times to coat.
- When butter begins to foam, add sandwiches to pan, letting excess egg mixture drip back into bowl. Cook, lightly pressing with a spatula, until golden brown, 2-3 minutes per side. (**Work in batches if necessary; wipe out pan and add more oil and butter between batches. The second batch may take less time.**)
- Transfer **French toast** to a **lightly oiled** baking sheet; bake on top rack until filling is custardy, 6-8 minutes.



### 6 MAKE SYRUP

- In bowl used for cream cheese mixture, combine **maple syrup**, **remaining cinnamon**, and **1 TBSP butter (2 TBSP for 4 servings)**; cover with plastic wrap.
- Microwave until butter has melted, 30-45 seconds. Carefully uncover and stir to combine.



### 7 FINISH & SERVE

- Halve **French toast** and divide between plates. Drizzle with **cinnamon maple syrup** and sprinkle with **almonds**.
- Serve with **fruit salad** on the side.

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\*Bacon is fully cooked when internal temperature reaches 145°.

\*Wash hands and surfaces after handling raw eggs. Consuming raw or undercooked eggs may increase your risk of foodborne illness.