

## **INGREDIENTS**

2 PERSON | 4 PERSON



4 oz | 8 oz Bacon



1 | 2 Apricot Jam



2 | 4 Eggs Contains: Eggs



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



**2.25 oz | 4.5 oz** Red Grapes



1 2 Apple

½ Cup | 1 Cup Cream Cheese Contains: Milk



1 tsp | 2 tsp Cinnamon



1 2

Brown Sugar

1 | 1 Milk Contains: Milk



TBSP | 8 TBSF 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!

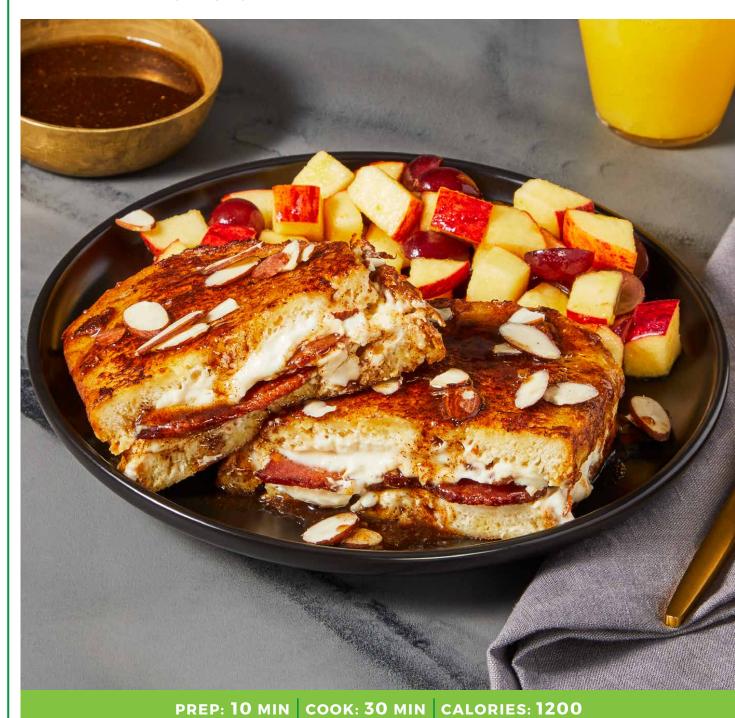
# **HELLO**

## **CINNAMON MAPLE SYRUP**

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

# **BROWN SUGAR & BACON STUFFED FRENCH TOAST**

with Cinnamon Maple Syrup & Fruit Salad





#### **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
- Plastic wrap
- Paper towels
- Whisk Large bowl
- Medium bowl Small 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 iam: toss until fruit is coated. Set aside until ready to serve.



- Place cream cheese in a small microwavesafe 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.

\*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