



**HELLO
FRESH**

INGREDIENTS

2 PERSON | 4 PERSON



2 TBSP | 4 TBSP

Cream Cheese

Contains: Milk



2.25 oz | 4.5 oz

Red Grapes



82 g | 164 g

Tempura Batter

Mix

Contains: Eggs, Milk,
Wheat



1 tsp | 2 tsp

Cinnamon



4 TBSP | 8 TBSP

Maple Syrup



1 | 2

Apricot Jam



1 | 2

Apple



2 TBSP | 4 TBSP

Crème Fraîche

Contains: Milk



½ TBSP | 1 TBSP

Baking Powder



½ oz | 1 oz

Pecans

Contains: Tree Nuts



1 oz | 2 oz

Dried Cranberries



1½ TBSP | 3 TBSP

Sour Cream

Contains: Milk

APPLE-PECAN MUG MUFFINS

with Maple Cream Cheese Frosting & Fruit Salad



✓ **READY, SET,
BREAKFAST!**



ANY ISSUES WITH
YOUR ORDER?
SCAN HERE TO
GET HELP!

TOTAL TIME: 15 MIN | CALORIES: 600



BUST OUT

- Large bowl
- Whisk
- Small bowl
- Kosher salt
- Sugar (1 TBSP | 2 TBSP)
- Nonstick cooking spray

SAVE IT FOR LATER

If you're not serving these right away, use a butter knife to loosen the muffins from the mugs and, when completely cool, transfer to an airtight container.

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APPLE-PECAN MUG MUFFINS

with Maple Cream Cheese Frosting & Fruit Salad

INSTRUCTIONS

- Bring **cream cheese** to room temperature. **Wash and dry produce.**
- Dice **half the apple** into ½-inch pieces; thinly slice remaining apple. Halve **grapes**.
- In a large bowl, whisk together **crème fraîche** and ¼ cup **water** (½ cup for 4 servings) until mostly smooth.
- Add in **tempura batter mix, baking powder, cinnamon, diced apple, pecans, half the maple syrup, 1 TBSP sugar, and ¼ tsp salt** (2 TBSP sugar and ½ tsp salt for 4 servings). Whisk until thoroughly combined, 1-2 minutes.
- Coat two microwave-safe mugs with **nonstick cooking spray** (four mugs for 4 servings). Evenly pour **batter** into mugs.
- Microwave until batter is no longer wet, 2 minutes. Continue microwaving in 30-second intervals until mug muffins are springy to the touch and a toothpick inserted into the center comes out clean.
- Wash and dry bowl and whisk.
- While muffins cook, in bowl used for batter, combine **sliced apple, grapes, cranberries**, and as much **jam** as you like. Set aside until ready to serve.
- In a small bowl, whisk together **cream cheese, sour cream, and remaining maple syrup** until smooth.
- When **mug muffins** are done, let cool for 5 minutes.
- Dollop each **mug muffin** with **cream cheese frosting** and serve with **fruit salad** on the side.