

INGREDIENTS

2 PERSON 4 PERSON

Granny Smith

Apple

1tsp 1tsp Chili Powder

82 g | 164 g

Tempura Batter Mix

Contains: Eggs, Milk,

Wheat

Oranges

3 TBSP | 6 TBSP

Brown Sugar

2 oz | 4 oz Powdered Sugar

1/2 TBSP | 1 TBSP

Baking Powder



½ oz |1 oz Pecans Contains: Tree Nuts



4 oz | 8 oz



1 tsp | 2 tsp Cinnamon



41/2 TBSP | 9 TBSP Sour Cream Contains: Milk



2 TBSP | 4 TBSP Maple Syrup

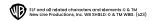


ANY ISSUES WITH YOUR ORDER? WE'D BE SIMMERING LIKE STEW OVER THERE TOO. SCAN HERE TO GET HELP!

THE WORLD'S BEST CUP OF COFFEE (CAKE)!

"You did it! Congratulations!" — Buddy the Elf $^{\mathsf{m}}$

This brunch is so sweet and satisfying it should achieve "World's Best" status. It's our way of celebrating the 20th anniversary of an all-time favorite holiday movie, Elf.



WORLD'S BEST CUP OF COFFEE (CAKE) BRUNCH *

with Candied Bacon, Oranges & Apple Slices







EASY PEASY

You don't need to pass through the seven levels of the Candy Cane Forest or through the Sea of Swirly Twirly Gumdrops to make these sweet muffins-they "bake" in the microwave for a quick 2 minutes!

BUST OUT

- Baking sheet Whisk
- 2 Small bowls Large bowl
- Kosher salt
- White sugar (2 TBSP | 4 TBSP)
- Nonstick cooking spray
- Butter (2 TBSP | 4 TBSP)









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- Adjust rack to top position and preheat oven to 425 degrees. Wash and dry produce.
- Roughly chop **pecans**. Halve, core, and thinly slice apple. Peel oranges and divide into segments.





- Place bacon* on a baking sheet in a single layer and evenly sprinkle with half the chili powder and one packet of brown sugar (all the chili powder and two packets of brown sugar for 4 servings).
- Bake on top rack until bacon is crispy, 15-20 minutes. TIP: Watch carefully to avoid burning! Your bacon might be done sooner.





- Place 2 TBSP butter (4 TBSP for 4 servings) in a small microwave-safe bowl: microwave until softened. 20-30 seconds. Stir in cinnamon. pecans, and one packet of brown sugar (two packets for 4 servings) until
- In a separate small bowl, whisk jam, powdered sugar, and one packet of sour cream (two packets for 4) until combined and smooth. Wash and drv whisk.

thoroughly combined. Freeze until

ready to use.



- In a large bowl, whisk together remaining sour cream and 1/4 cup water (1/2 cup for 4 servings) until mostly smooth.
- Add tempura batter mix, baking powder, maple syrup, remaining brown sugar, 2 TBSP white sugar, and ½ tsp salt (4 TBSP white sugar and 1 tsp salt for 4); whisk until thoroughly combined.



- Coat two microwave-safe mugs (four mugs for 4 servings) with nonstick cooking spray. Evenly pour batter into mugs.
- Microwave until batter is almost set. 1-2 minutes. Evenly crumble **streusel** topping over mug muffins. Microwave in 30-second intervals until a toothpick inserted into the center comes out clean and muffins spring back to the touch.



• Divide mug muffins, candied bacon, apple slices, and orange segments between plates. Serve jam dipper on the side for dipping.









