
















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

with Candied Bacon, Oranges & Apple Slices

## INGREDIENTS

2 PERSON | 4 PERSON

- |  |   |   |
|--|---|---|
| <br>½ oz   1 oz<br>Pecans<br><small>Contains: Tree Nuts</small>     | <br>1   2<br>Granny Smith<br>Apple   | <br>2   4<br>Oranges                 |
| <br>4 oz   8 oz<br>Bacon   | <br>1 tsp   1 tsp<br>Chili Powder  | <br>3 TBSP   6 TBSP<br>Brown Sugar   |
| <br>1 tsp   2 tsp<br>Cinnamon                                       | <br>1   2<br>Plum Jam  | <br>2 oz   4 oz<br>Powdered Sugar    |
| <br>4½ TBSP   9 TBSP<br>Sour Cream<br><small>Contains: Milk</small> | <br>82 g   164 g<br>Tempura Batter Mix<br><small>Contains: Eggs, Milk,<br/>Wheat</small> | <br>½ TBSP   1 TBSP<br>Baking Powder |
| <br>2 TBSP   4 TBSP<br>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™

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*.

 ELF and all related characters and elements © & TM  
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PREP: 5 MIN | COOK: 30 MIN | CALORIES: 1100





## 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)  
Contains: Milk



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



### 1 PREP

- 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.



### 2 CANDY BACON

- 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.**



### 3 MAKE STREUSEL & JAM DIPPER

- 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 thoroughly combined. Freeze until ready to use.
- 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 dry whisk.



### 4 MIX BATTER

- In a large bowl, whisk together **remaining sour cream** and **¼ cup water** (½ 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.



### 5 MICROWAVE MUFFINS

- 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.



### 6 SERVE

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

