



MAPLE BACON PULL-APART BREAD

with Pecans & Cinnamon

INGREDIENTS

6 PERSON | 12 PERSON



4 oz | 8 oz
Bacon



12 oz | 24 oz
Buttermilk Biscuits
Contains: Wheat



1 oz | 2 oz
Pecans
Contains: Tree Nuts



2 TBSP | 4 TBSP
Brown Sugar



2 TBSP | 4 TBSP
Maple Syrup



1 tsp | 2 tsp
Cinnamon



1½ TBSP | 3 TBSP
Sour Cream
Contains: Milk



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THERE TOO. SCAN HERE TO GET HELP!



HELLO

PULL-APART BREAD

AKA monkey bread, this sticky-sweet breakfast treat is a little messy and a lot of fun to share.

PREP: 10 MIN | COOK: 45 MIN | CALORIES: 510



SAVE IT FOR LATER

Store pull-apart bread in an airtight container in the fridge for up to 3 days. To reheat: Microwave for 30-60 seconds or bake in a 350-degree oven until warmed through, 5-10 minutes.

BUST OUT

- Large pan
- Paper towels
- Baking dish
- Large bowl
- Plastic wrap
- Whisk
- Nonstick cooking spray
- White sugar (**1/3 Cup** | **2/3 Cup**)
- Butter (**1/2 Cup** | **1 Cup**)
Contains: Milk

MORE IS MORE

If you're on a 6-person plan, you'll have enough ingredients to make 18 servings. Simply triple the amounts in the recipe. You may need to cook in batches or larger cooking vessels. Remember: Larger batches may = longer cook times, so follow the visual and temperature cues.

For HelloCustom nutritional information, please refer to HelloFresh.com.

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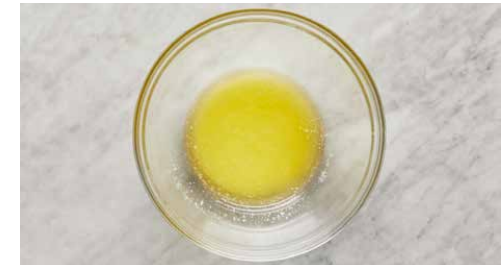
1 COOK BACON

- Adjust rack to middle position and preheat oven to 350 degrees.
- Heat a large 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. Once cool enough to handle, roughly chop.



2 PREP BISCUITS

- While bacon cooks, generously coat an 8-by-8-inch baking dish (**9-by-13-inch baking dish for 12 servings**) with **nonstick cooking spray**. Remove **biscuit dough** from package; quarter each biscuit. Roughly chop **pecans** if necessary.



3 MELT BUTTER

- Cut **1/2 cup butter (1 cup for 12 servings)** into 1-inch pieces. Place in a large microwave-safe bowl and cover with plastic wrap. Microwave until melted, 60-90 seconds.



4 MAKE CINNAMON MIXTURE

- Carefully uncover bowl with **butter** and whisk in **brown sugar, maple syrup, cinnamon,** and **1/3 cup white sugar (2/3 cup for 12 servings)** until combined. **(TIP: Break up any large clumps of brown sugar in the package with your fingers first!)** Whisk in **sour cream**.



5 BAKE PULL-APART BREAD

- Add **dough pieces, pecans,** and **chopped bacon** to bowl with **butter mixture** and toss to coat. Transfer to prepared baking dish and spread out in an even layer.
- Bake on middle rack until golden brown and cooked through, 25-30 minutes.



6 FINISH & SERVE

- Let **pull-apart bread** cool 5 minutes, then turn out onto a serving platter. Drizzle any **remaining sauce from baking dish** over top. Serve.

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