



**HELLO  
FRESH**

## INGREDIENTS

2 PERSON | 4 PERSON



4 | 8

Belgian Waffles  
Contains: Eggs, Milk,  
Wheat



1 | 2

Cherry Jam



2 tsp | 4 tsp  
Honey



1.15 oz | 2.30 oz

Peanut Butter  
Contains: Peanuts



2 TBSP | 4 TBSP

Crème Fraîche  
Contains: Milk



1 | 2  
Apple

# PEANUT BUTTER & CHERRY BELGIAN WAFFLES

with Jammy Honey Sauce & Apple



ANY ISSUES WITH  
YOUR ORDER?  
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GET HELP!

**TOTAL TIME: 10 MIN | CALORIES: 1060**

## BUST OUT

- 2 Small bowls
- Plastic wrap
- Whisk
- Kosher salt
- Sugar (2 tsp | 4 tsp)

## MAIN SQUEEZE

Apples start to brown as soon as they're sliced. If you have a lemon, squeeze a little juice over the slices to keep them looking their best until you're ready to serve.

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# PEANUT BUTTER & CHERRY BELGIAN WAFFLES

with Jammy Honey Sauce & Apple

## INSTRUCTIONS

- **Wash and dry produce.**
- Halve, core, and thinly slice **apple**. Toast **waffles** until golden brown.
- While waffles toast, in a small bowl, whisk together **jam, honey, and 1 tsp water (2 tsp for 4 servings)** until smooth.
- Place **peanut butter** and **crème fraîche** in a second small microwave-safe bowl. Cover with plastic wrap and microwave until peanut butter is softened, 15-20 seconds. Add **2 tsp sugar (4 tsp for 4 servings), 1 TBSP water (2 TBSP for 4),** and a **pinch of salt**; whisk until smooth.
- Divide **waffles** between plates. Drizzle with as much **peanut butter glaze** and **jammy honey sauce** as you like. Top with **apple** and serve.