



**HELLO
FRESH**

INGREDIENTS

2 PERSON | 4 PERSON



4 Slices | 8 Slices
Sourdough Bread
Contains: Soy, Wheat



1 | 2
Apple



4.6 oz | 9.2 oz
Peanut Butter
Contains: Peanuts



2 TBSP | 4 TBSP
Crème Fraîche
Contains: Milk



½ oz | 1 oz
Walnuts
Contains: Tree nuts



1 oz | 2 oz
Golden Raisins



1 tsp | 1 tsp
Cinnamon



2 TBSP | 4 TBSP
Maple Syrup

CRÈME FRAÎCHE PEANUT BUTTER TOASTS

with Raisins, Walnuts, Cinnamon Apple & Maple Syrup Drizzle



✓ **READY, SET,
BREAKFAST!**



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

TOTAL TIME: 10 MIN | CALORIES: 890



BUST OUT

- Small bowl

HELPING HANDS

Get the kids involved! They can mix the peanut butter and crème fraîche or sprinkle on the cinnamon. Studies show that kids who help prepare their own food are more likely to eat it!

GET SOCIAL

Share your **#HelloFreshPics**
with us **@HelloFresh**

(646) 846-3663 | hello@hellofresh.com

[HelloFresh.com](https://www.hellofresh.com)

CRÈME FRAÎCHE PEANUT BUTTER TOASTS

with Raisins, Walnuts, Cinnamon Apple & Maple Syrup Drizzle

INSTRUCTIONS

- **Wash and dry produce.**
- Toast **bread** until golden. Halve, core, and thinly slice **apple**.
- In a small bowl, combine **peanut butter**, **crème fraîche**, and **1 TBSP water** (2 TBSP for 4 servings) until well combined and no streaks remain.
- Spread **crème fraîche peanut butter** over **toasted bread**; top with **walnuts**, **raisins**, and **apple slices**. Sprinkle apple slices with a **pinch of cinnamon**.
- Divide **toasts** between plates. Drizzle with **maple syrup** and serve.