



INGREDIENTS

2 PERSON | 4 PERSON



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



2 | 4
Oranges



1 | 2
Apple



2 | 4
Fig Jam



10 TBSP | 20 TBSP 2 TBSP | 4 TBSP
Crème Fraîche
Contains: Milk



Maple Syrup



1 tsp | 1 tsp
Cinnamon

MAPLE BUTTER CINNAMON TOAST

with Oranges, Apple & Creamy Fig Dip



✓ **READY, SET,
BREAKFAST!**



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

TOTAL TIME: 15 MIN | CALORIES: 800



BUST OUT

- 2 Small bowls • Whisk
- Butter (2 TBSP | 4 TBSP)
Contains: Milk

FUTURE FOODIES

Kiddos can help wash the fruit and mix up the fig dip. Studies show that kids who help prepare their own food are more likely to eat it!

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MAPLE BUTTER CINNAMON TOAST

with Oranges, Apple & Creamy Fig Dip

INSTRUCTIONS

- Wash and dry produce.
- Toast bread.
- Slice tops and bottoms off **oranges**. Using a small sharp knife, slice off peel and white pith; discard. Halve oranges lengthwise, then thinly slice into half-moons. Halve, core, and thinly slice **apple**.
- In a small bowl, whisk together **fig jam** and **one packet of crème fraîche (two packets for 4 servings)**.
- In a second small microwave-safe bowl, combine **half the maple syrup** and **2 TBSP butter (4 TBSP for 4 servings)**. Microwave until softened, 15-30 seconds. Stir to combine.
- Spread as much **maple butter** over **toasted bread** as you like. Spread with **remaining crème fraîche** and top with **orange slices**. Sprinkle with a pinch of **cinnamon**. Drizzle with as much **remaining maple syrup** as you like.
- Divide **maple butter cinnamon toast** between plates and serve with **apple slices** and **creamy fig dip** on the side.