



**HELLO
FRESH**

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



✓ **READY, SET,
BREAKFAST!**



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

TOTAL TIME: 45 MIN | CALORIES: 510



BUST OUT

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

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.

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MAPLE BACON PULL-APART BREAD

with Pecans & Cinnamon

INSTRUCTIONS

- 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.
- 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.
- 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.
- 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**.
- 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 fully cooked in center, 25-30 minutes.
- Let cool 5 minutes, then turn upside down onto a serving platter. Drizzle any **remaining sauce from baking dish** over top. Serve.

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