



INGREDIENTS

6 SERVINGS | 12 SERVINGS



1 | 2
Apple



4 | 8
Brioche Buns
Contains: Eggs, Milk,
Soy, Wheat



6 TBSP | 12 TBSP
Crème Fraîche
Contains: Milk



2 | 4
Eggs
Contains: Eggs



6.75 oz | 13.5 oz
Milk
Contains: Milk



1 tsp | 2 tsp
Cinnamon



2 TBSP | 4 TBSP
Cream Cheese
Contains: Milk



2 TBSP | 4 TBSP
Maple Syrup



½ oz | 1 oz
Pecans
Contains: Tree Nuts

CINNAMON APPLE FRENCH TOAST BAKE

with Creamy Maple Glaze & Pecans



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TOTAL TIME: 45 MIN | CALORIES: 410

BUST OUT

- Baking dish
- Aluminum foil
- 2 Small bowls
- Nonstick cooking spray
- Large bowl
- Kosher salt
- Medium bowl
- Whisk
- Sugar (3 TBSP | 6 TBSP)
- Butter (4 TBSP | 8 TBSP)

Contains: Milk

MAKE IT AHEAD!

Did you choose the make-ahead option? Bravo! When you're ready, cover slices of French toast bake with a damp paper towel and microwave 1½-2 minutes, or until warmed through (or reheat in a toaster oven or 300-degree oven, 4-5 minutes). Top with glaze and pecans, and enjoy!

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INSTRUCTIONS

- Arrange rack in middle position and preheat oven to 350 degrees. Lightly coat an 8-by-8-inch baking dish (9-by-13-inch for 12 servings) with **cooking spray** or **butter**. **Wash and dry produce.**
- Halve, core, and dice **apple** into ½-inch pieces. Halve **brioche buns**, then quarter each half. In a small microwave-safe bowl, microwave **2 TBSP butter** (4 TBSP for 12 servings) until melted, about 30 seconds. In a large bowl, combine apple, brioche, and **melted butter**. Season with **salt**; toss to combine.
- In a medium bowl, whisk together **2 TBSP crème fraîche** and **3 TBSP sugar**, then whisk in **eggs***, **milk**, **cinnamon**, and a **pinch of salt** until combined. (Use 4 TBSP **crème fraîche** and 6 TBSP **sugar** for 12 servings.) (It's OK if you still see bits of **crème fraîche**!) Transfer **egg mixture** to bowl with **brioche mixture** and toss to evenly coat bread. Set aside to soak for 5 minutes.
- Transfer **soaked brioche mixture** to prepared baking dish and gently press into dish. Cut **2 TBSP butter** (4 TBSP for 12 servings) into small pieces and sprinkle over casserole. Tightly cover dish with foil. Bake on middle rack until lightly toasted and custardy in the middle, 35-40 minutes (remove foil for the last 5 minutes of baking to brown the top). Let rest at least 5 minutes before serving. (To make ahead, let cool completely, then cover and refrigerate for up to 4 days.)
- When ready to serve, bring **cream cheese** to room temperature. Cut **French toast bake** into six pieces (twelve pieces for 12 servings) and reheat if necessary (see instructions at left). In a second small bowl, whisk together softened cream cheese, **maple syrup**, and **remaining crème fraîche** until well combined. Season with a **pinch of salt**. Divide **French toast bake** between plates. Drizzle with **maple glaze** and garnish with **pecans**.

*Wash hands and surfaces after handling raw eggs. Consuming raw or undercooked eggs may increase your risk of foodborne illness.