



INGREDIENTS

6 PERSON | 12 PERSON



½ Cup | 1 Cup
Flour
Contains: Wheat



1 oz | 2 oz
Pecans
Contains: Tree Nuts



4 | 8
Apples



4 TBSP | 8 TBSP
Brown Sugar



4 TBSP | 8 TBSP
Crème Fraîche
Contains: Milk



½ Cup | 1 Cup
Rolled Oats



2 tsp | 4 tsp
Cinnamon



1 | 1
Lemon



¾ Cup | 1½ Cups
Yogurt
Contains: Milk



2 TBSP | 4 TBSP
Honey

APPLE CINNAMON BREAKFAST BAKE

with Pecan Streusel & Honey Lemon Yogurt



✓ **READY, SET,
BREAKFAST!**



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

TOTAL TIME: 45 MIN | CALORIES: 390



BUST OUT

- Baking dish
- Zester
- Large bowl
- Whisk
- Medium bowl
- Kosher salt
- Plastic wrap
- Nonstick cooking spray
- Peeler
- White sugar (4 TBSP | 8 TBSP)
- Butter (4 TBSP | 8 TBSP)

Contains: Milk

FLAVOR SAVOR

Refrigerate any leftover breakfast bake in an airtight container for up to 5 days. Reheat in a 350-degree oven for 10-15 minutes or transfer to a microwave-safe dish and microwave in 30-second intervals until warmed through, about 2 minutes total.

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INSTRUCTIONS

- Adjust rack to middle position and preheat oven to 400 degrees. Grease an 8-by-8-inch nonstick metal baking dish (9-by-13-inch baking dish for 12 servings) with **nonstick cooking spray**. Reserve **1 TBSP flour** (2 TBSP for 12) in a large bowl. **Wash and dry produce.**
- Place **4 TBSP butter** (8 TBSP for 12 servings) in a medium microwave-safe bowl; cover with plastic wrap. Microwave until melted, 60-90 seconds. **TIP: Get a head start peeling apples while butter melts!**
- To bowl with **melted butter**, add **oats, pecans, half the cinnamon, remaining flour, 4 TBSP white sugar** (8 TBSP for 12 servings), and a **pinch of salt**. Mix with a fork to combine. Place **topping mixture** in freezer to firm up while preparing filling.
- Peel, core, and thinly slice **apples**. Zest and quarter **lemon**.
- To bowl with **reserved flour**, add **apples, brown sugar, remaining cinnamon, and juice from one lemon wedge** (two wedges for 12 servings); toss to combine. Transfer to prepared baking dish in an even layer.
- Remove **topping mixture** from freezer and evenly crumble over **apple filling**, pressing together with fingertips to create small clumps.
- Bake **breakfast bake** on middle rack until topping is golden brown and apples are tender, 25-30 minutes. **TIP: Prefer softer apples? Bake an extra 5-10 minutes.**
- While breakfast bake bakes, wash and dry bowl used for topping mixture. In bowl, whisk together **yogurt, crème fraîche, honey, and lemon zest** to taste until combined. **TIP: Use scissors to open all the packets! If honey is hardened, massage packets between your hands to soften before opening.**
- Let **breakfast bake** cool slightly. Divide between bowls and top with dollops of **honey lemon yogurt**.