

Blue Apron

Add-ons

Yellow Curry Butter & Honey Baguette

with Scallions



2-4 SERVINGS | 10-20 MIN



1 Make the curry butter & toast the baguette

- Remove the **honey** from the refrigerator to bring to room temperature.
- Place an oven rack in the center of the oven, then preheat to 450°F.
- Halve the **baguette** lengthwise.
- Melt the **butter** in a bowl in the microwave (or melt in a small pot on the stove, then transfer to a bowl).
- Add as much of the **curry paste** as you'd like, depending on how spicy you'd like the dish to be; stir to thoroughly combine.
- Place the **halved baguette** on a sheet pan, cut side up. Evenly top with the **curry butter**.
- Toast in the oven 7 to 9 minutes, or until lightly browned and the edges are crispy.
- Transfer to a cutting board.

2 Finish & serve your dish

- Meanwhile, wash and dry the **scallions**; thinly slice.
- Drizzle the **toasted baguette** with the **honey** (kneading the packet before opening).
- Cut each half on an angle into 4 equal-sized pieces.
- Serve the **finished baguette** garnished with the **sliced scallions**. Enjoy!

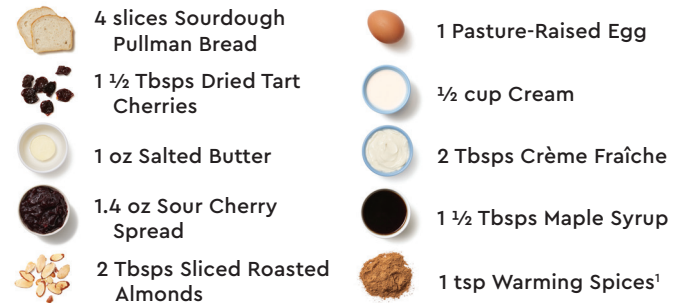
1. Cinnamon, Ginger, Cardamom & Allspice

Sourdough French Toast

with Cherry-Maple Syrup & Almonds



2-4 SERVINGS | 15-25 MIN



1 Prepare the batter & soak the bread

- In a shallow baking dish, whisk together the **cream**, **egg**, **warming spices**, and a **pinch of salt**.
- Working in batches if necessary, add the **bread** and let soak 2 to 3 minutes per side.

2 Make the cherry-maple syrup

- Meanwhile, melt **half the butter** in a bowl in the microwave (or melt in a small pot on the stove, then transfer to a bowl).
- Add the **maple syrup** and **sour cherry spread**; stir to combine.

3 Make the french toast & serve your dish

- In a large pan (nonstick, if you have one), heat the **remaining butter** on medium-high until melted.
- Working in batches if necessary, add the **soaked bread** to the pan. Cook 3 to 4 minutes per side, or until golden brown and cooked through.
- Transfer to a plate.
- Serve the **french toast** topped with the **cherry-maple syrup**, **crème fraîche**, **dried cherries**, and **almonds**. Enjoy!

Almond Thumbprint Cookies

with Sour Cherry & Blueberry Spread



10 COOKIES | 110-120 MIN: 23 MIN ACTIVE, 90 MIN INACTIVE

-  1 Pasture-Raised Egg
-  ½ cup Almond Flour
-  1 cup All-Purpose Flour
-  1 tsp Baking Powder
-  ¼ cup Sugar
-  5 Tbsps Light Brown Sugar
-  1 oz Blueberry Bourbon Spread
-  1.4 oz Sour Cherry Spread
-  2 oz Salted Butter

1 Make the dough

- Place the **butter** in a large bowl. Working in 30 second increments, microwave on high until melted (or melt in a small pot on the stove, then transfer to a large bowl).
- Add the **granulated sugar** and **brown sugar**; whisk to combine.
- Add the **egg** and whisk to thoroughly combine.
- Add the **almond flour**, **all-purpose flour**, and **baking powder**. Using a spatula, gently mix just until incorporated.

2 Form & freeze the cookies

- Line a plate with parchment paper.
- Scoop **1 heaping tablespoon of dough** into your hands; roll into a ball (if the dough is too sticky, wet your hands with water to prevent it from sticking), then place on the plate. Repeat with the **remaining dough** to ensure the cookies are the same size.
- Using your thumb, press into the center of each dough ball to create a deep well. Freeze at least 1 hour, or until very firm.

3 Bake the cookies

- Place an oven rack in the center of the oven, then preheat to 375°F. Line a sheet pan with parchment paper. Transfer the **chilled cookies** to the sheet pan, spacing them out evenly.
- Bake 12 to 15 minutes, or until the dough is set and cooked through.
- Transfer the pan to a cooling rack; let stand about 20 minutes, or until completely cool. (If the wells have risen too much during baking, using the bottom rounded side of a spoon, press into the center of the cookie to form a deep well.)

4 Fill the cookies & serve your dish

- Evenly divide the **sour cherry spread** among the wells of **half the cooled cookies**. Evenly divide the **blueberry spread** among the wells of the **remaining cooled cookies**. Enjoy!



To view full nutrition information for these recipes, SEE FULL RECIPE in the current tab of your account at blueapron.com or in the Blue Apron app, then click on VIEW FULL NUTRITION. Food safety handling information: blog.blueapron.com/foodsafety. This statement applies to all recipes.

CONTAINS: SEE INGREDIENT PACKAGING FOR ALLERGEN(S).