



## **Chef Godbout's Apple 'n Cheese Eggo Waffle**

Developed to help celebrate Eggo's 75<sup>th</sup> birthday, this waffle recipe combines the favourite flavours of tart green apples softened slightly under a comforting cover of melted cheddar cheese. Topped with a drizzle of honey and a granola crunch, this Eggo recipe brings the best of Mom's apple pie to the breakfast table in a nutritious and surprising way.

*Makes 1 serving*

### **Ingredients:**

- **2 Eggo Waffles**
- **1 green apple**
- **2 -3 slices of cheddar cheese**
- **1 tsp of nuts, of your choice**
- **Drizzle honey as desired**

### **If you are using a Panini Press:**

- Slice apple and cheddar cheese
- Place sliced apple and cheese between the two Eggo Waffles
- Place the assembled waffles inside a Panini press
- Grill until cheese is melted and apples are slightly warmed
- Drizzle with honey and place nuts on top

### **If you are using a Toaster:**

- Slice apple and cheddar cheese
- Toast the Eggo waffles
- Place sliced apple and cheese between the two Eggo Waffles
- Let stand for a few minutes, letting the cheese melt
- Drizzle with honey and place nuts on top

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Chef Laurent Godbout is from Chez L'Epicier in Montreal, Quebec.