



Chef Heinrich's Eggo 75th Birthday Breakfast Delight
Toasted Eggo Waffles with Maple-Apple Sauce, Yogurt and Granola

Begin your own birthday breakfast tradition with a special Eggo delight to start the “big day”. This recipe combines the familiar taste of maple with the tartness of applesauce and a splash of yogurt. The combination of flavours is surprisingly delectable, and a great way to start celebrating a birthday in delicious style.

Makes 1 serving

Ingredients:

- **2 Eggo Waffles**
- **1 tbsp maple syrup**
- **1 tbsp apple sauce**
- **¼ cup of your favourite yogurt**
- **2 tbsp granola mix**

Directions:

- Toast the waffles in a toaster, cut in half.
- Mix the maple syrup and apple sauce together
- Layer the waffles with a spoon of the apple sauce mix and a spoon of the yogurt alternating sides
- Waffle, yogurt, syrup, waffle, yogurt, syrup...after the last layer sprinkle generously with the granola.