



Chef Wayne Harris' "Peaks of Vancouver" Eggo

Celebrate Eggo's 75th anniversary with a nod to the "Peaks of Vancouver." Strawberries and apples are always a winning combination and this recipe brings them to the table on a tantalizing, warm Eggo, topped with soft, delectable cream cheese and a drizzle of maple syrup. Definitely worth getting out of bed for!

Ingredients:

- **2 Eggo waffles, toasted golden brown**
- **1 tbsp Strawberry Light Cream Cheese**
- **10-12 Strawberries**
- **2 Granny Smith Apples, peeled and cut into coreless wedges**
- **½ tbsp butter**
- **Drizzle of Maple Syrup**
- **Icing sugar to dust**

Directions:

1. In sauté pan, slowly heat butter and sauté the apple wedges until light brown in color. Set aside.
2. Wash, stem and slice strawberries, set aside.
3. Toast Eggo's until golden brown.
4. Once toasted, spread 25 ml Strawberry Light Cream Cheese onto each Eggo.
5. Once spread, fan out 12 wedges of apples onto the bottom layer, reaching the edge of the Eggo. In the center of the bottom Eggo, fill empty space with maple syrup.
6. On the top Eggo, fan apples with alternating sliced strawberries. Add a rose of Strawberry Light Cream Cheese into center space.
7. Drizzle maple syrup, dust with icing sugar and enjoy.

- 30 -

Chef Wayne Harris is from MARKET Restaurant in the Shangri-La in Vancouver, BC.