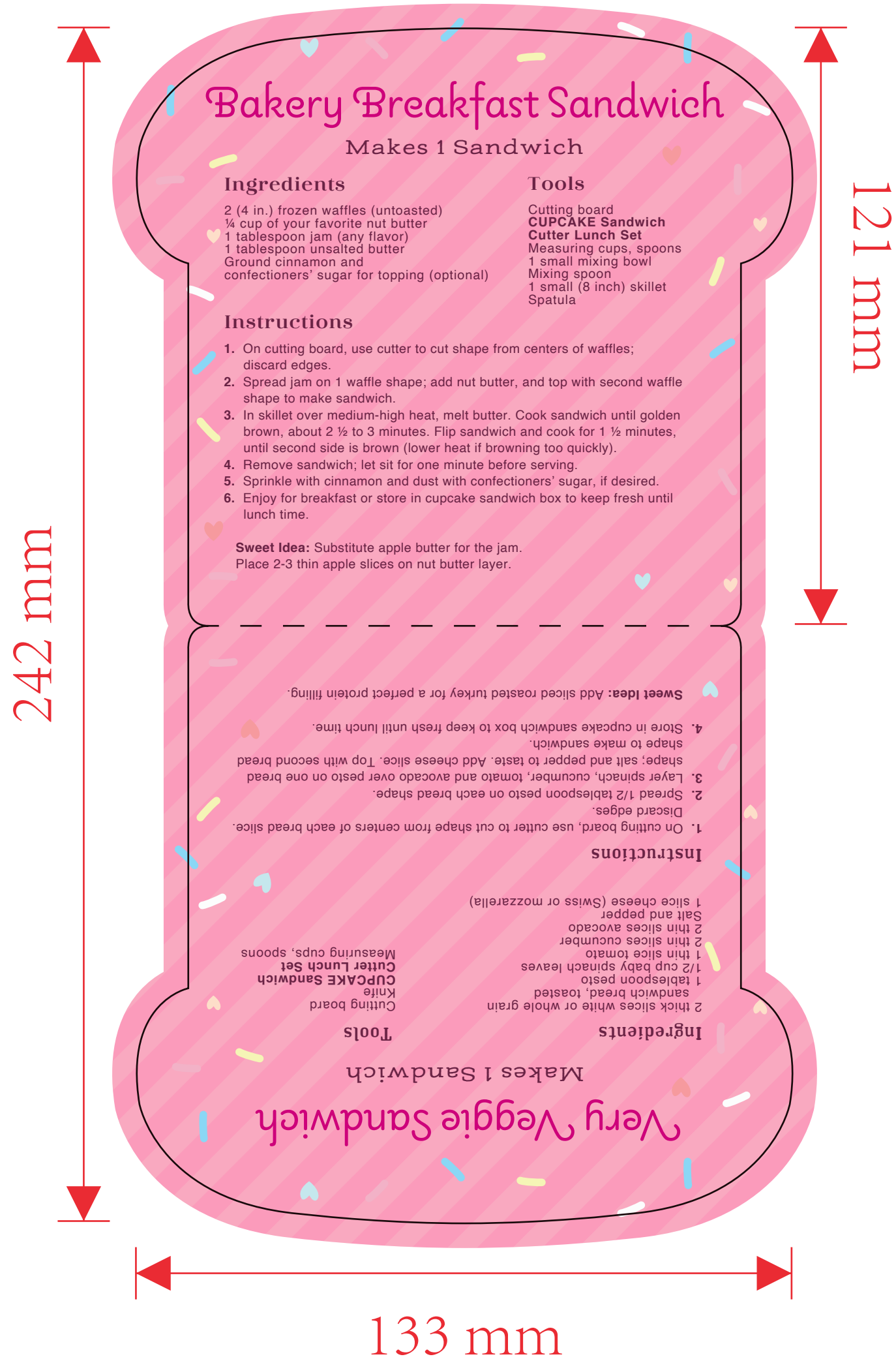


OUTSIDE



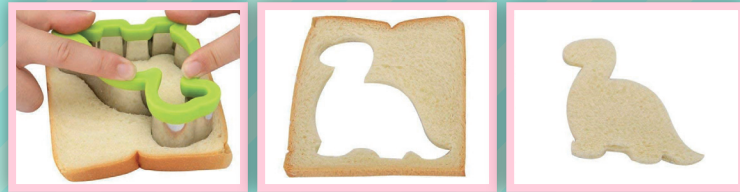
INSIDE



STICKERS

Cupcake Sandwich Cutter Lunch Set

Includes: 1 Sandwich Cutter, 1 Sandwich Box, and Recipe Leaflet



BPA FREE and FDA APPROVED

Small parts - Danger of aspiration. Warning! For use under adult supervision. Warning! Child should not use the oven alone.

Wash and Care Instructions: Hand wash with warm, soapy water before first use. Silicone mold is oven, freezer, microwave and top rack dishwasher safe, and temperature safe from -40°F to 428°F (-40°C to 220°C).

WARNING: CHOKING HAZARD - Small parts. Not for children under 3 yrs. AGES 6+ Designed in Los Angeles, CA Made in China

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PO Box 8664 Calabasas, CA 91372

SKU#: BKS-SWCRSSC



Bakery Breakfast Sandwich

Makes 1 Sandwich

Ingredients

- 2 (4 in.) frozen waffles (untoasted)
- ¼ cup of your favorite nut butter
- 1 tablespoon jam (any flavor)
- 1 tablespoon unsalted butter
- Ground cinnamon and confectioners' sugar for topping (optional)

Tools

- Cutting board
- CUPCAKE Sandwich Cutter Lunch Set
- Measuring cups, spoons
- 1 small mixing bowl
- Mixing spoon
- 1 small (8 inch) skillet
- Spatula

Instructions

- On cutting board, use cutter to cut shape from centers of waffles; discard edges.
- Spread jam on 1 waffle shape; add nut butter, and top with second waffle shape to make sandwich.
- In skillet over medium-high heat, melt butter. Cook sandwich until golden brown, about 2 ½ to 3 minutes. Flip sandwich and cook for 1 ½ minutes, until second side is brown (lower heat if browning too quickly).
- Remove sandwich; let sit for one minute before serving.
- Sprinkle with cinnamon and dust with confectioners' sugar, if desired.
- Enjoy for breakfast or store in cupcake sandwich box to keep fresh until lunch time.

Sweet Idea: Substitute apple butter for the jam. Place 2-3 thin apple slices on nut butter layer.

- On cutting board, use cutter to cut shape from centers of each bread slice. Discard edges.
- Spread 1/2 tablespoon pesto on each bread shape.
- Layer spinach, cucumber, tomato and avocado over pesto on one bread shape; salt and pepper to taste. Add cheese slice. Top with second bread shape to make sandwich.
- Store in cupcake sandwich box to keep fresh until lunch time.

Instructions

- 2 thick slices white or whole grain sandwich bread, toasted
- Cutting board
- Knife
- CUPCAKE Sandwich Cutter Lunch Set
- Measuring cups, spoons
- 2 thin slices avocado
- 2 thin slices cucumber
- 1 thin slice tomato
- 1/2 cup baby spinach leaves
- 1 tablespoon pesto
- 1 slice cheese (Swiss or mozzarella)
- Salt and pepper

Tools

Makes 1 Sandwich

Very Veggie Sandwich