



Alien TOAST for TWO

PREP
10 min

COOK
10 min

SERVES
2

Our take on avocado toast is sure to prompt an “oooooooooh” from any **TOY STORY FAN**. Pair it with sliced fruit for a satisfying meal.

INGREDIENTS

½ small avocado

Kosher salt

Black pepper

2 slices whole wheat bread

1 tablespoon cream cheese

6 black olives

6 baby spinach leaves

DIRECTIONS

- 1 In a small bowl, use a fork to mash the avocado until smooth with a few small bits. Season with salt and pepper and stir well. Set aside.
- 2 Toast the bread slices. Place each slice on a plate, then spoon and spread half the avocado onto each piece as shown.
- 3 Divide the cream cheese into six portions. Roll each into a ball, flatten it slightly, and arrange three dots on each slice of toast for the eyes. Trim the hatched end from each olive and press one on each dot of cream cheese.
- 4 Use kitchen shears to trim four of the spinach leaves into ears, and tuck two in place on each slice of toast beneath the avocado. Trim an antenna and mouth from each of the remaining leaves and arrange as shown. Serve immediately.



Keep the avocado from browning before you eat by adding a squeeze of lemon or lime juice. The citric acid in the juice helps slow down the oxidation process that causes discoloration.

⋮ BREAKFAST AND BRUNCH



Eeyore PANCAKE STACK

PREP
5 min

COOK
25 min

MAKES
1 serving

Though the most sullen resident of the Hundred-Acre Wood is **FAMOUSLY** not much of a morning creature, there are few cuter ways to **CAPTURE** him than in an Eeyore pancake breakfast. Using a **SQUEEZE** bottle for the batter will make shaping his face and ears far simpler than using a spoon. If you don't have a squeeze bottle on hand, put the batter in a plastic bag, snip a corner, and **PIPE AWAY**.

INGREDIENTS

1 cup of your favorite pancake batter

Cooking spray

Chocolate sauce, for garnish

Plain Greek yogurt, for garnish

4 blueberries

Special equipment

Food-grade squeeze bottle

DIRECTIONS

- 1 Place the batter in the squeeze bottle. Warm a nonstick skillet over medium heat. Coat with cooking spray, then use some of the batter to pipe a rounded diamond-shaped ear in the pan. Cook until bubbly and golden on the underside, about 4 minutes. Flip and continue to cook until golden, about 2 minutes more. Transfer to a plate and repeat, cooking another diamond-shaped ear and an oval for Eeyore's face.
- 2 To assemble, pipe a bit of chocolate sauce near the edge of a plate for Eeyore's hair, as shown. Set the oval pancake in place just below, then layer the ears on top. Use the yogurt and blueberries to add a pair of eyes and a muzzle, as shown. Finish by piping on more chocolate hair, eyebrows, and a line of chocolate stitching down the center of Eeyore's face. Serve immediately.