

# Mother's Day Breakfast in Bed



## **Ingredients**

2 Bakers Oven Croissants

Community Co Strawberry Jam

Fresh berries (such as strawberries or raspberries)

Tetley Chai Latte Sachet

MasterFoods Cinnamon Sugar

Water

## **Method:**

1. Warm the Croissants:
2. Preheat your oven to 175°C (350°F).
3. Place the croissants on a baking sheet and warm them for about 5-7 minutes, or until they are golden and slightly crispy on the outside.
4. Prepare the Jam:
5. While the croissants are warming, spoon the strawberry jam into a small bowl. You can gently

warm the jam in the microwave for about 10-15 seconds if you'd like it a bit warmer.

6. Brew the Chai Latte:
  7. Pour the contents of the chai latte sachet into a mug, add one cup of hot water, and stir well.
  8. Finish the chai latte with a light sprinkle of cinnamon sugar for an extra touch of sweetness.
  9. Prepare the Fresh Berries:
  10. While the coffee is being prepared, wash and dry your fresh berries. Slice the strawberries if you'd like or leave them whole.
  11. Assemble and Serve:
  12. Once the croissants are warmed, carefully slice them in half (but not all the way through) to create a pocket.
  13. Spread a generous amount of strawberry jam inside each croissant.
  14. Arrange the croissants on a plate with a side of fresh berries and serve alongside the chai latte.
- A Mother's Day breakfast she won't forget!