



### KERRYGOLD SALTED BUTTER

I'm going to recommend Kerrygold Salted Butter because why not use special butter for a special occasion. This Irish grass-fed butter has a higher fat content than American styles, giving it a richer flavor and deeper yellow color.



### NOCCIOLATA ORGANIC HAZELNUT SPREAD

While Nutella made the classic chocolate hazelnut spread widely known and appreciated by most, Nocciolata uses high quality and organic ingredients for a cleaner premium product. All three stores carry both the dairy and dairy-free options.

### EMBARK BOURBON BARREL AGED MAPLE SYRUP

Sure, you could use standard syrup, but adding another unique flavor profile to the spread could really elevate the experience, at least for

the adults. Plus you'd be supporting a woman- and locally-owned business from the Driftless area.



### GRIND-YOUR-OWN NUT BUTTERS

If you haven't tried the fresh ground nut butters offered in the Bulk department, you're missing out! Unsalted Roasted Peanut Butter, Unsalted Roasted Almond, and Honeynut Peanut Butter are offered at all three stores. Pre-



packaged nut butters don't hold a candle to the freshness factor that grind-your-own offers. (Sorry if you have a peanut allergy!) Plus you don't have

the mess of having to stir in oils that have separated.

### FRESH BERRIES

Fresh berries are such a classic and satisfying option that it might be blasphemous NOT to include them. Keep it simple with some sliced strawberries or make an easy compote.



### CROFTER'S JUST FRUIT SPREADS

Their line of Just Fruit Spreads are just that—no added sugar. And when you've got syrup or other sweeteners, you likely won't need or want the added sugar. I love the Wild Blueberry for this type of application, but we also carry Strawberry, Raspberry, Apricot, and Super Fruit at all three stores.



### SPARKLING ROSÉ MIMOSAS

Wash it down with a Sparkling Rosé Mimosa! I am a pulpy O.J. kind of person and would recommend Uncle Matt's Organic Orange Juice with Pulp, but the Pulp Free option is also good

for those who can't hang. If you prefer an alcoholic Rose, go with Biancavigna Prosecco Rose. For a non-alcoholic version, Leitz Eins Zwei Zero, Sparkling Rose is the leading favorite among customers.



### QUINCE & APPLE TART CHERRY & WHITE TEA

Take it up a notch with the artisan preserves from Quince & Apple. The cherries bring a bold bright flavor, while the tea adds subtle floral undertones.



### KALONA SUPERNATURAL ORGANIC HEAVY WHIPPING CREAM

I don't think it's any secret that Kalona produces some exceptional heavy cream. Its fresh flavor makes it stand out among the rest, which is partly due to the fact it's non-homogenized. This also lends itself to the best base for whipped cream, which is ultimately the point I'm trying to make. Let's just go all out, right?

### BEELER'S HICKORY SMOKED BACON

No brunch is complete without bacon—at least by my standards. I prefer Beeler's Hickory Smoked Bacon largely because it's nitrite-, nitrate- and preservative-free. Whether you decide to chop it up or leave it as whole strips, bacon would complement either a sweet or savory mountain of waffle toppings (because we are definitely getting to the topple over point).



### ROUNDING IT OUT

In addition to all the toppings, the waffle board could use some sides to round it out. Deviled or hard-boiled eggs, sausage links, salami slices, sliced cheeses, kringle slices, Greenbush Old Fashioned Donuts, Abe's Mini Muffins, Cosmic Crisp apple slices, navel orange wedges, Bartlett pear slices, and kiwi are all great additions.

