

Bacon and Brown Sugar Pancakes

Recipe Courtesy of Chef Resha

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Ingredients:

1 cup buttermilk
1 cup unbleached all-purpose flour
1 tablespoon granulated sugar
1 teaspoon baking powder
1/4 teaspoon baking soda
1/4 teaspoon table salt
1 large egg
1 teaspoon vanilla extract
2 tablespoons unsalted butter, melted and cooled slightly
½ pound cooked bacon (5–6 slices), crisped (feel free to use more)
light brown sugar for sprinkling
oil or butter to coat your griddle or skillet (I used butter)

Method:

1. Whisk flour, sugar, baking powder, baking soda, and salt in a medium bowl to combine.
2. Whisk egg, vanilla, and melted butter into the milk mixture (or buttermilk) until combined.
3. Make a well in the center of dry ingredients in a bowl; pour in milk mixture and whisk very gently until just combined (a few lumps should remain). Do not over mix.
4. Heat a 12-inch nonstick skillet over medium heat for 3 to 5 minutes; add 1 teaspoon oil or butter and brush to coat the skillet bottom evenly. If using an electric griddle, you can set the heat to the second-highest or highest setting

(depending on the strength of your griddle). Pour 1/4 cup batter onto 3 spots on skillet; sprinkle bacon and brown sugar over each pancake.

5. Cook pancakes until large bubbles begin to appear, 1 1/2 to 2 minutes. Using a thin, wide spatula, flip pancakes and cook until golden brown on the second side, 1 to 1 1/2 minutes longer. Serve immediately with butter and bacon-maple syrup, and repeat with remaining batter.

Bacon Maple Syrup

Ingredients:

1/2 cup real maple syrup

1 tablespoon light brown sugar

2 to 3 tablespoons cooked bacon, chopped

Method:

1. Pour 1/2 cup maple syrup into a small saucepan over medium heat. Add in the brown sugar and bring to a soft simmer. Add the bacon and stir gently. Alternately, you can microwave the syrup until warm, about 20 to 40 seconds, then add the bacon.
2. Turn off the heat and cover while you make the pancakes.