



? Oatmeal Pancakes with Irish Cream & Sausage

& Bacon: The Perfect St. Patrick's Day Brunch!



30-40min



2 Servings

Hearty and decadent—this is a breakfast worth celebrating! We make a homemade batter with rolled oats and buttermilk for a stack of golden brown pancakes. Country sausage patties accompany these flapjacks along with whipped mascarpone made with espresso and rum extract for an Irish cream-style topping! A drizzle of maple syrup adds the final sweet touch—this is a scrumptious way to start your day! (2p serves 6; 4p serves 12)

What we send

- 1 oz buttermilk powder ⁷
- 3 oz oats
- 5 oz granulated sugar
- ¼ oz espresso powder
- ¼ oz rum extract
- 3 oz mascarpone ⁷
- ½ lb pkg country-style sausage
- 5 oz self-rising flour ¹
- ¼ oz baking soda
- 1 oz maple syrup
- 4 oz pkg thick-cut bacon

What you need

- 2 large eggs ³
- milk ⁷
- neutral oil
- kosher salt
- butter ⁷

Tools

- large nonstick skillet

Cooking tip

Over-mixing pancake batter can make pancakes tough. Just whisk until the flour mixture has disappeared, but no more – a few lumps are OK!

Allergens

Wheat (1), Egg (3), Milk (7). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 350kcal, Fat 16g, Carbs 38g, Protein 15g



1. Start pancake batter

In a medium bowl, whisk to combine **buttermilk powder and ⅔ cup water** until completely smooth. Whisk in **⅓ cup oats** and **2 large eggs** until well combined. Set buttermilk mixture aside for at least 10 minutes, allowing oats to soften.



4. Finish pancake batter

Carefully drain **all but 1 tablespoon sausage grease** into a small bowl; reserve skillet.

In a 2nd medium bowl, combine **flour, 3 tablespoons sugar** and **½ teaspoon each baking soda and salt**. Add dry ingredients and **2 tablespoons melted butter** to bowl with **buttermilk mixture**; whisk just until smooth (be careful not to over-mix).



2. Make whipped Irish cream

Meanwhile, in a small bowl, combine **2 tablespoons sugar, 1 tablespoon milk**, and **¼ teaspoon each of espresso powder and rum extract**; whisk until smooth and sugar is dissolved. Whisk in **mascarpone** until smooth and fluffy. Chill whipped Irish cream until ready to use.



5. Cook pancakes

Heat reserved skillet over medium-low. Use a ¼ cup dry measure to place **3-4 pancakes** in skillet. Cook until edges are dry and bubbles form on top, 2-3 minutes (reduce heat if browning too quickly). Flip pancakes; cook 1-2 minutes. Transfer to a plate. Repeat with **remaining batter**; add **reserved sausage drippings or butter**, as needed.



3. Cook sausage

Divide **sausage** into 6 equal pieces and form into ½-inch thick patties; use your thumb to press a dimple in the center of each. Heat **2 teaspoons oil** in a large nonstick skillet over medium-high. Add sausage patties and cook, flipping once, until browned and cooked through, about 3 minutes per side. Remove from heat and transfer sausage patties to a paper towel-lined plate.



6. Finish & serve

Whisk **whipped Irish cream** with **1 tablespoon milk** to loosen, if needed. Drizzle **pancakes** with **maple syrup** and dollop with **whipped Irish cream**. Serve **sausages** alongside. Enjoy!