

# DINNERLY



## Pumpkin Sheet Pan Pancake & Bacon with Oat Crumble & Maple Syrup



30-40min



2 Servings

We don't have time for flipping pancakes. This is a pumpkin pancake topped with a crisp oat crumble we're talking about! Get it in and out of the oven in a flash so you can enjoy big flavor with minimal effort, plus a side of bacon for a touch of savory goodness. We've got you covered! (2-p plan serves 6; 4-p plan serves 12)

## WHAT WE SEND

- 3 oz oats
- 10 oz self-rising flour <sup>1</sup>
- 5 oz dark brown sugar
- ¼ oz warm spice blend
- 2 (1 oz) sour cream <sup>7</sup>
- 15 oz can pumpkin purée
- 4 oz pkg thick-cut bacon
- 2 (1 oz) maple syrup

## WHAT YOU NEED

- 10 Tbsp butter <sup>7</sup>
- kosher salt
- 2 large eggs <sup>3</sup>
- ¼ cup milk <sup>7</sup>
- vanilla extract

## TOOLS

- microwave
- 9x13-inch rimmed baking sheet or baking dish
- nonstick cooking spray
- medium skillet

## 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 650kcal, Fat 31g, Carbs 77g, Protein 17g



### 1. Make oat crumble

Preheat oven to 425°F with a rack in the center.

Cut **4 tablespoons butter** into ½-inch pieces.

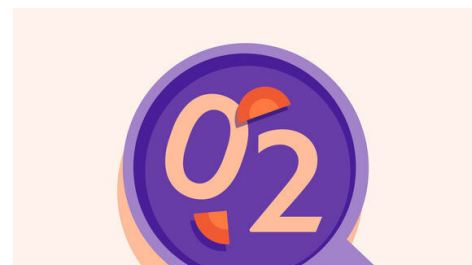
In a medium bowl, combine **oats**, **⅓ cup flour**, **¼ cup brown sugar**, **1 teaspoon warm spice**, and **¼ teaspoon salt**. Add butter; use your fingers to rub into flour mixture until incorporated and small clumps have formed. Set aside for step 3.



### 4. Cook bacon & serve

Place **bacon** in a medium skillet. Cook over medium-high heat until fat is rendered and bacon is crisp, 3–4 minutes per side. Transfer to a paper towel-lined plate.

Let **pumpkin pancake** cool slightly before serving with **maple syrup** and **bacon**. Enjoy!



### 2. Mix batter

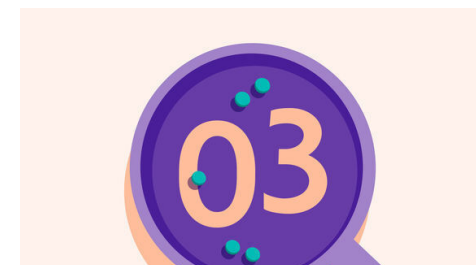
In a 2nd medium bowl, whisk together **remaining flour and warm spice**.

In a large microwave-safe bowl, microwave **6 tablespoons butter** until melted. Whisk in **all of the sour cream**, **remaining brown sugar**, **1 cup pumpkin purée**, **2 large eggs**, **¼ cup milk**, and **1 teaspoon vanilla**. Whisk in **flour-warm spice mixture** until just combined and no dry flour remains (do not overmix).



### 5. ...

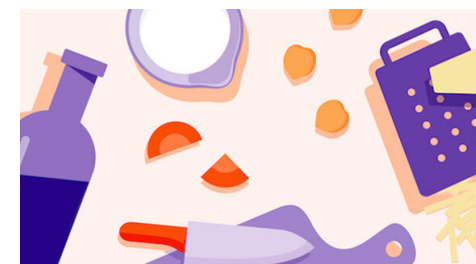
What were you expecting, more steps?



### 3. Bake pancake

Spray a 9x13-inch rimmed baking sheet or baking dish with nonstick cooking spray. Add **batter** and sprinkle with **oat crumble**; gently press surface to adhere.

Bake on center oven rack until puffed up, top is golden brown, and a toothpick inserted in the center comes out clean, 12–14 minutes.



### 6. ...

You're not gonna find them here! Kick back, relax, and enjoy your Dinnerly!