

MARLEY SPOON



Cornmeal Cheddar Waffles

with Candied Bacon & Poached Eggs



30-40min



2 Servings

We've created the ultimate homemade brunch—it's sweet, savory, and completely delicious! Here we combine polenta, cheddar-jack cheese, and self-rising flour for next-level scratch-made waffles. We top these cornmeal waffles with runny poached eggs, candied bacon, fresh chives, maple syrup, and a hot sauce for a touch of heat. This nod to the American South is the perfect weekend indulgence.

What we send

- ¼ oz fresh chives
- 5 oz self-rising flour³
- 3 oz quick-cooking polenta
- ¼ oz baking soda
- 2 oz dark brown sugar
- 1 oz buttermilk powder²
- 2 oz shredded cheddar-jack blend²
- 4 oz pkg thick-cut bacon
- 2 (1 oz) maple syrup
- 1 oz Buffalo sauce

What you need

- kosher salt
- 1 large egg (plus 2 for serving)¹
- 3 Tbsp melted butter²

Tools

- medium nonstick skillet
- medium saucepan
- waffle maker

Allergens

Egg (1), Milk (2), Wheat (3). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 630kcal, Fat 30g, Carbs 61g, Protein 27g



1. Mix dry ingredients

Finely chop **chives**.

In a medium bowl, whisk to combine **¾ cup flour**, **½ cup polenta**, **¾ teaspoon baking soda**, **½ teaspoon salt**, and **all but 1 tablespoon of the brown sugar** (save remaining brown sugar for step 3).



2. Make waffle batter

In a 2nd medium bowl, combine **buttermilk powder**, **¾ cup plus 2 tablespoons water**, **1 large egg**, and **3 tablespoons melted butter**; whisk until **wet ingredients** are until completely smooth.

Add **wet ingredients** to bowl with **dry ingredients**; stir until just combined. Stir in **shredded cheddar-jack cheese** and **half of the chives**. Set waffle batter aside to rest for 10 minutes.



3. Cook candied bacon

Cut **bacon** crosswise into ½-inch wide strips. Add bacon to a medium nonstick skillet and set over medium heat. Cook, stirring occasionally, until bacon is crisp, 7-9 minutes. Add **remaining brown sugar**; cook, stirring, until sugar dissolves and bacon is coated, about 1 minute more. Use a slotted spoon to transfer bacon to a plate



4. Make waffles

Fill a medium saucepan with 2-inches of water; bring to a simmer.

Cook **waffles** according to manufacturer instructions, using **½ cup batter** at a time.



5. Poach eggs

Meanwhile, use the end of a wooden spoon to make a small whirlpool (stirring in one direction) in simmering water. Crack **1 large egg** into a small bowl; carefully pour into simmering whirlpool. Repeat with 1 more large egg. Simmer until whites are set but yolks are still runny, about 2 minutes. Use a slotted spoon to transfer to a paper towel-lined plate.



6. Finish & serve

Drizzle **waffles** with **maple syrup**. Serve **waffles** topped with **candied bacon**, **poached eggs**, and **chives**. Drizzle with **Buffalo sauce**, if desired. Enjoy!