

DINNERLY



Buttermilk Johnnycakes with Bacon & Maple Syrup



30min



2 Servings

Sometimes you've got to switch things up. Try new things. Live on the wild side. The johnnycake is everything you love about pancakes with the comforting flavor of cornbread. And thanks to a little Dinnerly ingenuity, it's super easy to make with our quick-cooking polenta. We hope we've made Johnny proud. We've got you covered! (2p-plan serves 2; 4p-plan serves 4—nutrition reflects 1 johnnycake)

WHAT WE SEND

- 2 (4 oz) pkgs thick-cut bacon
- 5 oz self-rising flour ³
- 3 oz quick-cooking polenta
- 1 oz buttermilk powder ²
- 5 oz granulated sugar
- 2 (1 oz) maple syrup

WHAT YOU NEED

- 2 large eggs ¹
- 4 Tbsp butter, melted ²
- kosher salt

TOOLS

- large nonstick skillet

COOKING TIP

Melt the butter in a microwave-safe bowl in the microwave. Alternatively, use a small saucepan to melt the butter on a stovetop.

ALLERGENS

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

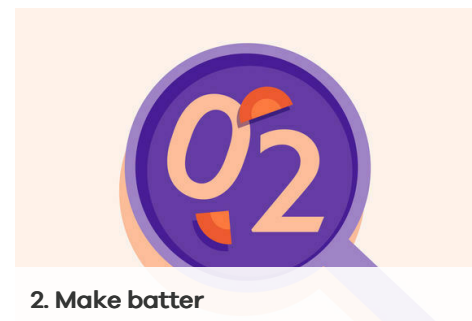
NUTRITION PER SERVING

Calories 720kcal, Fat 36g, Carbs 65g, Protein 32g



1. Cook bacon

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



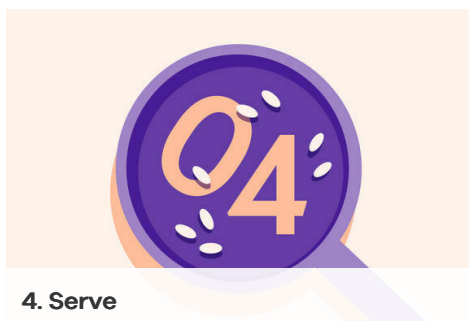
2. Make batter

In a medium bowl, whisk to combine **flour, polenta, buttermilk powder, 3 tablespoons sugar, 2 large eggs, ½ cup water, 4 tablespoons melted butter** (see cooking tip!), and **a pinch of salt** (it's okay if a few lumps remain). Let sit for 10 minutes before cooking.



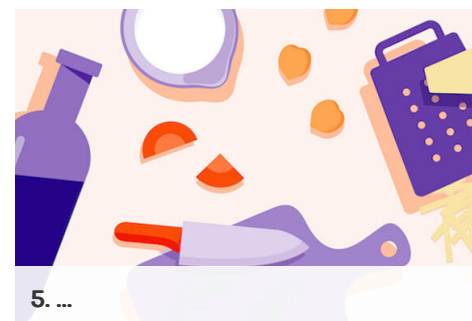
3. Cook johnnycakes

Heat skillet with **reserved bacon fat** over medium. In batches if necessary, pour in about **¼-cupfuls of batter** (do not overcrowd pan). Cook until edges look dry and bubbles form on top, about 2 minutes (reduce heat to low if browning too quickly). Flip and cook until golden-brown on the bottom, 1–2 minutes more (if pan looks dry, drizzle with oil before adding more batter).



4. Serve

Serve **johnnycakes** with **a pat of butter** and **a drizzle of maple syrup**. Serve **bacon** alongside. Enjoy!



5. ...

What were you expecting, more steps?



6. ...

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