

DINNERLY



Oven-Baked Buttermilk Pancake with Candied Bacon & Pecans

 40-50min  2 Servings

Tired of standing in your kitchen, flipping one pancake after the other? We've got a hack for you—the oven! An oven-baked pancake is just as fluffy and irresistible as it is in a skillet, especially when you top it with candied bacon, pecans, and a drizzle of maple syrup. We've got you covered! (2-p plan serves 4; 4-p plan serves 8)

WHAT WE SEND

- 4 oz pkg thick-cut bacon
- 1 oz pecans ¹⁵
- 2 oz dark brown sugar
- 1 oz buttermilk powder ⁷
- 2 (5 oz) self-rising flour ¹
- 2 (1 oz) maple syrup

WHAT YOU NEED

- 2 large eggs ³
- butter (or neutral oil) ⁷

TOOLS

- rimmed baking sheet
- 9x13-inch baking dish
- nonstick cooking spray

COOKING TIP

If the pecans clump together after baking, coarsely chop them again (or roughly crush in a bag using a rolling pin).

ALLERGENS

Wheat (1), Egg (3), Milk (7), Tree Nuts (15). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING

Calories 630kcal, Fat 24g, Carbs 82g, Protein 23g



1. Prep bacon & pecans

Preheat oven to 350°F with a rack in the center. Line a rimmed baking sheet with parchment paper. Cut **bacon** into ½-inch pieces. Coarsely chop **pecans**.

In a medium bowl, combine bacon, pecans, **3 tablespoons loosely packed dark brown sugar**, and **½ tablespoon water**. Using your fingers, rub to coat bacon and pecans with sugar.



4. Cook pancakes & serve

Grease a 9x13-inch baking dish with nonstick cooking spray; pour in **pancake batter**. Bake on center oven rack until golden on top and cooked through, 10–12 minutes.

Cut **pancake** into squares and serve with **candied pecans, bacon, and maple syrup** over top. Enjoy!



2. Cook bacon & pecans

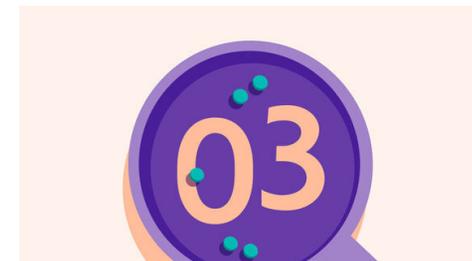
Spread **bacon and pecans** on prepared baking sheet in a single layer. Bake on center oven rack until browned and cooked through, about 15 minutes. Using a slotted spoon, transfer to a plate, keeping bacon and pecans separate (bacon will crisp up as it cools).

Increase oven temperature to 425°F.



5. ...

What were you expecting, more steps?



3. Prep batter

In a medium bowl, add **buttermilk powder, self-rising flour, remaining brown sugar, 2 large eggs, 1¼ cups water**, and **2 tablespoons oil or melted butter**. Whisk until just combined into a thick batter (it's okay if there's a few lumps).



6. ...

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