

DINNERLY



Classic Buttermilk Pancakes with Bacon & Maple Syrup



30-40min



2 Servings

If it ain't broke, don't fix it. We're keeping it classic with these perfectly fluffy buttermilk pancakes to rival any local diner. The irresistible savory and sweet combo of crisp bacon and generous drizzles of maple syrup will get your plate clean in no time. We've got you covered!

WHAT WE SEND

- 4 oz pkg thick-cut bacon
- 1 oz buttermilk powder ²
- 5 oz self-rising flour ³
- 2 (1 oz) maple syrup

WHAT YOU NEED

- 1 large egg ¹
- sugar
- butter or neutral oil ²

TOOLS

- large nonstick skillet

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 760kcal, Fat 29g, Carbs 87g, Protein 34g



1. Cook bacon

Place **bacon** in a large nonstick skillet. Set skillet over medium-high heat and cook until fat is rendered and bacon is crisp, 3–4 minutes per side.

Transfer **bacon** to a paper towel-lined plate, leave **bacon fat** in skillet.



2. Make batter

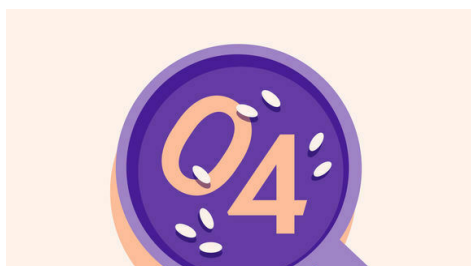
Meanwhile, in a medium bowl, add **buttermilk powder**, **self-rising flour**, **1 large egg**, **1 tablespoon sugar**, **1 tablespoon oil or melted butter**, and **¾ cup water**; whisk until just combined into a thick batter (it's okay if there's a few lumps).



3. Cook pancakes

Heat **rendered bacon fat** over medium. Pour about **¼-cupfuls of batter** into skillet (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 **pancakes** and cook until golden brown on the underside, 1–2 minutes more. If pan looks dry, drizzle with oil before cooking more pancakes.



4. Serve

Serve **pancakes** 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!