

Holiday Breakfast! Waffles with Candied Bacon

Featured in Martha's 100th Cookbook

| serves 4/8



45min



2 Servings

What we send

- 2 (5 oz) all-purpose flour ³
- 4 oz Greek yogurt ²
- 1 oz buttermilk powder ²
- ¼ oz baking soda
- 2 (4 oz) pkgs thick-cut bacon
- 2 (1 oz) maple syrup
- 3 oz quick-cooking polenta
- 4 (1 oz) sour cream ²
- 5 oz dark brown sugar
- 5 oz granulated sugar

What you need

- butter ²
- 3 egg whites ¹
- 2 large eggs ¹

Tools

- rimmed baking sheet
- aluminium foil
- wire rack

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 0kcal

1. Candy Bacon

Preheat oven to 350° F with a rack in the center. Line a rimmed baking sheet with tinfoil, place a wire rack on top, and spray with nonstick cooking spray. Place bacon on top of wire rack in a single layer and sprinkle with brown sugar (1–2 teaspoons per slice). Transfer to oven for 15 minutes. Flip bacon and sprinkle with more brown sugar. Bake another 15 minutes until caramelized and bubbling.

4. Cook waffles

Add ¾ cup batter to greased waffle iron. Cook according to manufacturer instructions (if desired, keep waffles warm as you cook by placing them on a wire rack in oven at 200°F). Repeat with remaining batter.

2. Prep batter

Set bacon aside to cool slightly.

In a small bowl, microwave 5 tablespoons of butter until melted, 30-60 seconds.

In a large bowl, whisk together 2 egg yolks, yogurt, sour cream, 1 cup water, and melted butter.

5. Serve

Serve waffles alongside candied bacon with a drizzle of maple syrup and a pat of butter if desired. Enjoy!

3. Finish batter

In a medium bowl, stir to combine flour, buttermilk powder, 1 teaspoon each baking soda and salt, and 2 tablespoons each polenta and sugar. Add to wet ingredients and mix until combined.

In a third bowl, beat egg whites with a hand mixer until stiff peaks form. Adding half of the egg whites at a time, gently fold the egg whites into the batter using a spatula until completely incorporated.

6.