

DINNERLY



Pancakes with Candied Bacon & Pecans:

Have Breakfast with Dinnerly



40min



2 Servings

Breakfast is the most special time of the day, so why choose between pancakes and bacon when you can have both? In fact, you deserve both in the most special way possible. We're talking about a tall tower of pancakes topped with crisp n' crunchy, sugar-coated bacon and pecans. Finished with a drizzle of maple syrup, of course. We've got you covered!

WHAT WE SEND

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

WHAT YOU NEED

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

TOOLS

- rimmed baking sheet
- large skillet

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 650kcal, Fat 26g, Carbs 81g, Proteins 22g



1. Prep bacon

Preheat oven to 350°F with a rack in the center. Line a rimmed baking sheet with parchment. 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 fingertips, rub to coat bacon and pecans with sugar.



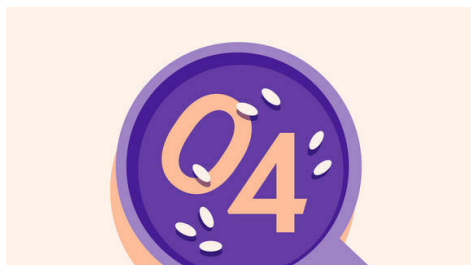
2. Cook bacon & pecans

Spread **sugar-coated bacon and pecans** onto 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 bacon and pecans to a plate, keeping them separate (bacon will crisp up as it cools).



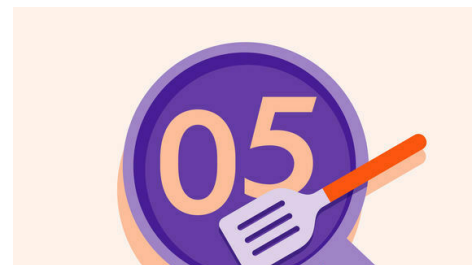
3. Prep batter

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).



4. Cook pancakes

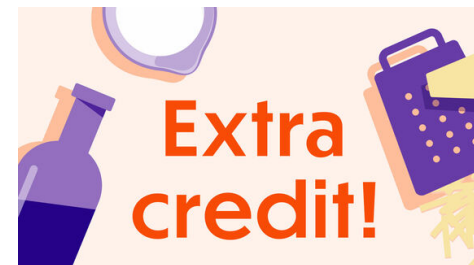
Melt ½ **tablespoon butter** in a large skillet (or brush skillet with **oil**) over medium-low, swirling skillet to coat. Pour about ¼-**cupfuls of batter** into skillet (do not overcrowd pan). Cook until edges look dry and bubbles form on top, about 2 minutes (reduce heat to low if browning too quickly).



5. Finish & serve

Flip **pancakes** and cook 1–2 minutes more. Transfer to a plate; repeat with **remaining batter**, melting more **butter or oil** as needed. Coarsely chop **pecans** again if clumped together (or roughly crush in a bag using a rolling pin).

Serve **pancakes** topped with **candied pecans, bacon, and maple syrup**. Enjoy!



6. Eat it later!

Let pancakes cool completely. Store pancakes and candied bacon and pecans in separate covered containers in the fridge. Pancakes may also be stored in the freezer (stack between pieces of parchment or waxed paper to prevent sticking). Warm pancakes in a toaster. Serve topped with candied bacon, nuts and maple syrup. Enjoy!