

BACON PANCAKES + BOURBON MAPLE SYRUP

Prep Time: 20 minutes **Cook Time:** 15 minutes **Total Time:** 35 minutes

Course: Breakfast

Cuisine: American

Servings: 2-3

For the Pancakes:

- 3 tablespoons unsalted butter, melted (plus more for cooking and serving)
- 3/4 teaspoon baking powder
- 3/4 teaspoon baking soda
- 1/4 teaspoon sea salt
- 1 cup buttermilk
- 1 large egg
- 1/2 tablespoon maple syrup
- 1 teaspoon pure vanilla extract
- 8 ounces bacon, cooked and chopped
- 1 cup Whole Wheat Pastry Flour

For the Bourbon Maple Syrup:

- 1 cup maple syrup
- 2 tablespoons bourbon
- 1 cinnamon stick

Instructions:

1. Make the Pancakes Melt the butter in a small saucepan over medium heat and cook until it just begins to brown, about 3 minutes. Transfer the butter to a small bowl, it will continue browning slightly, set aside to cool but not harden.
2. In a large bowl, stir together the flour, baking powder, baking soda, and salt. Add the buttermilk, eggs, maple syrup, vanilla, and brown butter. Whisk to combine well. Some lumps in the batter are okay, cover with a clean kitchen towel and let rest for about 10 minutes.

3. Meanwhile make the syrup in the same saucepan used for melting the butter. Combine the maple syrup, bourbon, and the cinnamon stick. Set over low heat and cook until fragrant and lightly bubbling, 8-10 minutes. Remove the pan from the heat and discard the cinnamon stick.
4. In a large skillet or griddle over medium heat pour about $\frac{1}{4}$ cup of batter per pancake. Top with crumbled bacon. Cook until bubbles appear on the surface about 2 minutes, then use a spatula to gently flip the pancake. Cook on the second side until golden 1-2 minutes more. Repeat with remaining batter.
5. Crumble the reserved bacon strips and sprinkle over the pancake, served topped with butter and bourbon maple syrup.