

A stack of four golden-brown American pancakes is served on a light blue ceramic plate with a textured surface. The pancakes are topped with several strips of cooked, slightly charred bacon. A stream of golden maple syrup is being poured from above, cascading over the stack and pooling on the plate. The background is a clean, light-colored surface.

# AMERICAN PANCAKES WITH BACON + MAPLE SYRUP

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## INGREDIENTS

- › 175g Plain Flour
- › 1tsp Baking Powder
- › 25g Caster Sugar
- › 2 Eggs
- › 250ml Milk
- › 25g Butter
- › 12 Rashers Maple-cured Back Bacon
- › Maple Syrup

## METHOD

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- › Place the flour, baking powder and caster sugar into a bowl and stir to combine.
- › Add the egg yolks and milk to the bowl with the dry ingredients and whisk to make a smooth batter.
- › In a separate clean bowl, whisk the egg whites until soft peaks form when the whisk is removed, then fold into the batter.
- › Meanwhile, grill the bacon until crispy and chop into small pieces. Leave the broken bits on top of a piece of kitchen roll to drain the remaining oil.
- › Heat a large frying pan until hot, add the butter and heat until melted and foaming. Place the batter into the pan and cook for 1-2 minutes, or until bubbles start to form on top of the batter, add a sprinkle of bacon bits and turn the pancakes over using a spatula and cook for a further minute on the other side. Remove from the pan and keep warm until ready to serve. Repeat the process with the remaining batter.
- › To serve, top with maple syrup and some of the bacon bits.