

Audrey's Buckaroo Bacon Pancakes

Ingredients:

For the Pancakes:

- 1 1/2 cups of flour
- 2 tablespoons sugar
- 1 tablespoon baking powder
- 3/4 teaspoon of kosher salt or 1/2 teaspoon table salt
- 1 1/4 cups milk
- 1 large egg
- 4 tablespoons of unsalted butter melted

For the Candied Bacon:

- 11-12 slices of bacon
- Brown sugar to coat
- Black pepper

To make the pancakes:

1. Mix the dry ingredients together in a bowl – flour, sugar, baking powder, salt.
2. In a separate bowl, mix the wet ingredients together – milk, egg.
3. Then sift dry ingredients into the wet ingredients. Add crumbled candy bacon into your mixture.
4. Grease a preheated pan and pour your batter in. When bubbles start to form in the batter, flip your pancakes and cook for another 1-2 minutes until golden brown.

To make the candied bacon:

1. Preheat oven to 325-degrees Celsius.
2. Coat the bacon with the brown sugar and sprinkle with pepper.
3. Place coated bacon on a parchment lined baking sheet. Place another baking sheet over the bacon so the bacon cooks evenly, and cook until crispy.