



Walnut Pancakes

with Apple Compote and Bacon

Brunch 30 Minutes



Bacon Strips



Gala Apple



All-Purpose Flour



Milk



Brown Sugar



Egg



Maple Syrup



Baking Powder



Walnuts, chopped



Dried Cranberries

HELLO WALNUTS

These nuts are delicious, nutritious and versatile!

Start here

- Before starting, preheat the oven to 450°F.
- Wash and dry all produce.

Measurements within steps **1 tbsp** (2 person) **(2 tbsp)** (4 person) **oil** (Ingredient)

Bust out

Baking sheet, vegetable peeler, measuring spoons, large bowl, large non-stick pan, silicone brush, aluminum foil, spatula, parchment paper, small pot, small bowl, measuring cups, whisk

Ingredients

	2 Person	4 Person
Bacon Strips	100 g	200 g
Egg	1	2
Gala Apple	1	2
Maple Syrup	4 tbsp	8 tbsp
All-Purpose Flour	1 ½ cups	3 cups
Baking Powder	1 tbsp	2 tbsp
Milk	237 ml	474 ml
Walnuts, chopped	28 tbsp	56 tbsp
Brown Sugar	1 tbsp	2 tbsp
Dried Cranberries	¼ cup	½ cup
Unsalted Butter*	4 tbsp	8 tbsp
Sugar*	1 tbsp	2 tbsp
Salt*		

* Pantry items

** Cook to a minimum internal temperature of 71°C/160°F, as size may vary.

Allergens

Hey home cooks! Please refer to the website or app for the as-prepared recipe nutritional information.

Ingredients are packaged in a facility that also handles egg, fish, crustacean, shellfish, milk, mustard, peanuts, sesame, soy, sulphites, tree nuts and wheat.

Contact

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1



Prep and cook apple compote

- Peel, core, then cut **apple** into ¼-inch pieces.
- Heat a small pot over medium-high heat.
- When hot, add **1 tbsp** (2 tbsp) **butter**, then swirl the pot until melted.
- Add **apples, dried cranberries, brown sugar** and **2 tbsp** (4 tbsp) **water**. Bring to a simmer.
- Simmer, stirring often, until **apples** are tender and **water** is absorbed, 4-6 min.
- Remove the pot from heat, then cover to keep warm.

4



Bake bacon

- Meanwhile, add **2 tsp** (4 tsp) **maple syrup** to a small bowl. Set **remaining maple syrup** aside for serving.
- Line a baking sheet with parchment paper, leaving overhang on all sides.
- Arrange **bacon strips** in a single layer on the prepared sheet. Brush **maple syrup** from the small bowl over top.
- Bake **bacon** in the **middle** of the oven, rotating sheet halfway through, until crispy and cooked through, 10-12 min.** (**TIP:** Keep an eye on bacon to prevent maple syrup from burning!)
- Transfer **bacon** to a plate, then cover with foil to keep warm.

2



Mix pancake batter

- Stir together **flour, walnuts, 1 tbsp** (2 tbsp) **sugar, baking powder** and **¼ tsp** (½ tsp) **salt** in a large bowl.
- Add **egg** and **milk**, then whisk to combine. Set aside. (**NOTE:** To create fluffy pancakes, avoid over-whisking batter!)

5



Finish and serve

- Divide **pancakes** and **bacon** between plates.
- Dollop **apple compote** over **pancakes**.
- Drizzle with **remaining maple syrup**.

Dinner Solved!

3



Cook pancakes

- Heat a large non-stick pan over medium heat.
- When hot, add **1 tbsp butter**, then swirl the pan until melted. Using **¼ cup batter for each pancake**, scoop batter for **3 pancakes** into the pan. Cook on one side for 2-3 min.
- When bubbles begin to form on a **pancake's** surface, flip with a spatula. Cook until golden-brown, 1-2 min. (**TIP:** Reduce heat to medium-low if pancakes are browning too quickly!)
- Transfer **pancakes** to a plate, then cover with foil to keep warm.
- Repeat with **1 tbsp butter** per batch and **¼ cup batter** per **pancake** until no batter remains.