

Walnut Pancakes

with Apple Compote and Bacon

Brunch

30 Minutes











Bacon Strips







Maple Syrup

All-Purpose Flour





Baking Powder







Walnuts, chopped

Brown Sugar





Dried Cranberries

Gala Apple

Start here

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

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

Bust out

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

Ingredients

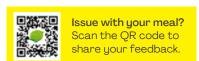
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	2 Person	4 Person
Bacon Strips	100 g	200 g
Egg	1	2
Maple Syrup	4 tbsp	8 tbsp
All-Purpose Flour	1 ½ cups	3 cups
Baking Powder	1 tbsp	2 tbsp
Milk	237 ml	474 ml
Walnuts, chopped	28 g	56 g
Brown Sugar	1 tbsp	2 tbsp
Dried Cranberries	1/4 cup	½ cup
Gala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

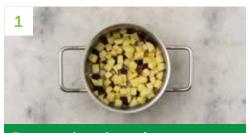
- * Pantry items
- ** Cook to a minimum internal temperature of 71°C/160°F, as size may vary.

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.





Prep and cook apple compote

- Peel, core, then cut **apple** into 1/4-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.



Cook pancakes

- 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 the batter!)
- Heat a large non-stick pan over medium heat.
- When hot, add **1 tbsp butter**, then swirl the pan until melted. Using 1/4 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.



Bake bacon and prep

- 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 near the end of baking so that the maple syrup doesn't burn!)
- Transfer **bacon** to a plate, then cover with foil to keep warm.



Finish and serve

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