

Baked Apple & Bacon Pancake



Ingredients

4 tart apples, peeled, cored and thinly sliced
1/3 cup / 80 mL lightly packed brown sugar
1 tsp / 5 mL ground cinnamon
1/2 tsp / 2 mL ground nutmeg
2 Tbsp / 30 mL butter
6 slices Applewood Smoked Bacon, cooked, drained and torn into small pieces
3 large eggs
1 cup / 250 mL milk
1/2 cup / 125 mL EACH all-purpose flour and whole-wheat flour
2 Tbsp / 30 mL granulated sugar
1 tsp / 5 mL vanilla extract
1/2 tsp / 2 mL salt
Maple syrup for drizzling

Directions

1. Preheat oven to 425°F.
2. In large bowl, combine apple slices, sugar, cinnamon and nutmeg; toss gently to coat. Set aside.
3. In 10-inch oven-proof or cast iron skillet, melt butter over medium heat; swirl to coat bottom and sides of skillet.
4. Arrange seasoned apple slices over bottom of skillet. Sprinkle with bacon pieces.
5. In small bowl, whisk together eggs and milk. Add flours, sugar, vanilla extract and salt; whisk until batter is smooth.
6. Pour batter evenly over apples and bacon.
7. Place skillet in oven and bake, uncovered, 20-25 minutes.
8. Remove skillet from oven. Slide pancake onto serving platter and slice into wedges. Serve immediately.
9. Drizzle with maple syrup if desired.

Additional Info

- **Cut:** Bacon
- **Prep Time (Minutes):** 15
- **Cook Time (Minutes):** 30
- **Number of Servings:** 4-6