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Rum Candied Bacon Pancakes

Pancake Ingredients

- 2 Cups of AP Flour
- ¼ Cup White Sugar
- 4 tsp baking powder
- ¼ tsp baking soda
- ½ tsp salt
- 1 ½ cups buttermilk
- ¼ cup Irish Butter
- 1 Egg
- ¼ Cup Dark Rum

Candied Bacon Ingredients

- 1 Pound of thick cut bacon
- ½ Cup Brown Sugar
- 1 tsp Black Pepper
- ½ Tsp cayenne powder

1. Turn your grill to high and place griddle down to heat up for 20 minutes.
2. In a mixing bowl, mix the dry pancake ingredients together and in a separate bowl, combine the wet ingredients, and slowly whisk into the dry mixture until well combined.
3. Place the bacon on the griddle and cook until it is almost done. Sprinkle brown sugar, pepper, and cayenne on top of the bacon and allow it to caramelize, place it to the side and allow it to cool. Once cool, chop the bacon.
4. Ladle 1 – 2 inch pancake batter onto a greased griddle, and immediately top each one with chopped bacon allowing it to cook down into the batter.
5. Flip the pancakes once the top batter starts to bubble.
6. Serve pancakes with hot maple syrup and eggs.