

These Maple Bacon Pancake Sliders Are My Favorite Sweet-Savory Brunch Bite

Smoky Maple Bacon Pancake Sliders with Honey Butter Drizzle



OVEN
200°F

TIME
3 min

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INGREDIENTS

- 1 cup pancake mix
- 1/2 cup milk
- 1 egg
- 6 slices of bacon
- 1/4 cup maple syrup
- 2 tbsp butter (for maple sauce)
- 2 tbsp butter (for honey butter)
- 2 tbsp honey

Swaps and Notes:

Pancake mix: Use your favorite boxed mix or homemade batter.

Bacon: Try thick-cut or even candied bacon for extra indulgence.

Add-ins: Fold a pinch of cinnamon into the batter for a warm twist.

For kids: Make mini versions using a tablespoon of batter for bite-sized sliders.

Step-by-Step Instructions:

Cook the Bacon: In a skillet, fry bacon until crispy. Drain and cut each slice in half.

Make the Pancakes: In a bowl, whisk pancake mix, milk, and egg until smooth.

Griddle Time: Heat a non-stick skillet or griddle.

Pour 1/4 cup batter to form small pancakes. Cook 2-3 minutes per side until golden.

Assemble Sliders: Stack one bacon half between two pancakes to form sliders.

Maple Butter Sauce: In a small saucepan, melt 2 tbsp butter with maple syrup. Stir to combine and keep warm.

Honey Butter Drizzle: In a small bowl, whip 2 tbsp softened butter with honey until smooth.

Drizzle and Serve: Pour warm maple butter over the sliders, then add a final drizzle of honey butter.

Serve immediately.

Tips for Success:

Use a squeeze bottle or cookie scoop to keep pancake sizes even.

Keep pancakes warm in a low oven (200°F) while cooking batches.

For extra flair, sprinkle sliders with powdered sugar before serving.

Add a toothpick to each slider for a party-friendly presentation.

Serving Suggestions and Pairings:

A pitcher of Blueberry Lemonade for a sweet contrast

A side of Big Family Banana Pudding for a southern-style finish

Or set them beside Easy Cheesy Chicken Sliders for a sweet-and-savory slider showdown

Storage and Leftover Tips:

Fridge: Store components separately in the fridge for up to 3 days.

Reheat: Microwave pancakes and bacon separately; assemble fresh.

Freeze: Freeze pancakes flat and bacon wrapped; reheat and assemble with fresh drizzle.

More Recipes You'll Love:

DIRECTIONS

- 1.** **Cook the : Bacon:** In a skillet, fry bacon until crispy. Drain and cut each slice in half.
- 2.** **Make the : Pancakes:** In a bowl, whisk pancake mix, milk, and egg until smooth.
- 3.** **Griddle : Time:** Heat a non-stick skillet or griddle. Pour 1/4 cup batter to form small pancakes. Cook 2-3 minutes per side until golden.
- 4.** **Assemble : Sliders:** Stack one bacon half between two pancakes to form sliders.
- 5.** **Maple : Butter Sauce:** In a small saucepan, melt 2 tbsp butter with maple syrup. Stir to combine and keep warm.
- 6.** **Honey : Butter Drizzle:** In a small bowl, whip 2 tbsp softened butter with honey until smooth.
- 7.** **Drizzle and : Serve:** Pour warm maple butter over the sliders, then add a final drizzle of honey butter. Serve immediately.
- 8.** **Tips for Success:** Use a squeeze bottle or cookie scoop to keep pancake sizes even.
- 9.** **Keep pancakes warm in a low oven (200°F) while cooking batches.**
- 10.** **For extra flair, sprinkle sliders with powdered sugar before serving.**
- 11.** **Add a toothpick to each slider for a party-friendly presentation.**
- 12.** **Serving Suggestions and Pairings:** Build a brunch board with these pancake sliders at the center. Pair them with:
- 13.** **A pitcher of : Blueberry Lemonade for a sweet contrast**
- 14.** **A side of : Big Family Banana Pudding for a**

southern-style finish

15. Or set them beside : Easy Cheesy Chicken Sliders for a sweet-and-savory slider showdown
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19. More Recipes You'll Love: Easy Cheesy Chicken Sliders
20. Blueberry : Lemonade
21. Big : Family Banana Pudding
22. Chocolate : Chip Cookie Bites
23. Baked : Brie Appetizer
24. Final Thoughts: These Smoky Maple Bacon Pancake Sliders with Honey Butter Drizzle are everything brunch should be: easy, indulgent, and guaranteed to make your guests (or kids) swoon. Stack 'em high, drizzle generously, and savor every bite.
25. Tried them? Tell us how many you could eat in one sitting-and don't forget to follow for more sweet-savory genius straight from the ChefManiac kitchen.

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More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/these-maple-bacon-pancake-sliders-are-my-favorite-sweet-savory-brunch-bite/>