

This Gingerbread Maple Bacon Waffle Burger Is the Sweet & Savory Combo You Need

Winter Gingerbread Maple Bacon Waffle Burger



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5 min

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INGREDIENTS

1 lb ground beef
... cup breadcrumbs
1 egg
... cup chopped onions
1 tsp garlic powder
1 tsp ground ginger
‰ tsp cinnamon
... tsp nutmeg
Salt and pepper to taste
4 gingerbread waffles (store-bought or homemade)
8 slices of maple bacon
Maple syrup (real, please!)
Butter for drizzling

DIRECTIONS

1. Mix the : Burger PattiesIn a bowl, combine ground beef, breadcrumbs, egg, chopped onions, garlic powder, ground ginger, cinnamon, nutmeg, salt, and pepper. Mix until just combined-don't overwork it.
2. Form & : CookShape the mixture into four patties. Cook them on a grill or skillet over medium-high heat until desired doneness (about 4-5 minutes per side for medium).
3. Crisp the : BaconWhile the burgers cook, fry the maple bacon in a skillet until crispy. Drain on paper towels.
4. Warm the : WafflesToast the gingerbread waffles until warm and just crisped-don't skip this step, it adds perfect texture contrast.
5. Make the : Syrup Butter DrizzleIn a small saucepan, melt a few tablespoons of butter with a generous pour of maple syrup until warm.
6. Assemble the : BurgerLayer a gingerbread waffle, burger patty, two bacon slices, drizzle with maple syrup butter, and top with another waffle.
7. Serve & : EnjoyPlate it up hot, maybe with a side of hash browns or a festive cocktail, and dig in!

SWAPS & NOTES

Use regular waffles with added gingerbread spices, or swap in this one-pan breakfast bake as a base component for a creative twist.

Turkey bacon works if you're looking for a lighter version.

Add a pinch of cayenne to the beef mixture.

Mix until just combined-don't overwork it.

TIPS FOR SUCCESS

Don't skip toasting the waffles -you need that structure to hold the burger.

Prep everything in advance for quick assembly when hosting brunch.

Add a fried egg on top for a breakfast bomb that hits every level. ?

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