

These Maple Bacon Pancake Sliders Are the Morning Upgrade You've Been Missing

If breakfast sliders aren't already on your radar, this recipe is about to change that.



OVEN
200°F

TIME
3 min

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INGREDIENTS

6 strips bacon
1 cup all-purpose flour
1 tablespoon sugar
1 teaspoon baking powder
 $\frac{1}{2}$ teaspoon baking soda
... teaspoon salt
1 cup buttermilk
1 egg
2 tablespoons maple syrup
2 tablespoons melted butter
... cup honey
... cup softened butter

Swaps & Notes:

Bacon: Swap with turkey bacon or plant-based strips if desired.

Flour: Whole wheat flour can be used for a heartier version.

Buttermilk Substitute: Mix 1 cup milk with 1 tablespoon lemon juice or vinegar.

Add-ins: Try a dash of cinnamon or a pinch of nutmeg in the batter for extra warmth.

Step-by-Step Instructions:

Cook the Bacon Fry the bacon until crispy, drain on paper towels, and chop into small slider-sized pieces. Set aside.

Mix the Dry Ingredients In a large bowl, whisk together the flour, sugar, baking powder, baking

soda, and salt.

Mix the Wet IngredientsIn a separate bowl, whisk the buttermilk, egg, maple syrup, and melted butter.

Combine BatterPour the wet ingredients into the dry and stir until just combined-don't overmix.

Make the PancakesHeat a nonstick skillet over medium heat and spray with cooking spray. Pour ... cup of batter per pancake and cook 2-3 minutes per side, until golden and fluffy.

Assemble the SlidersPlace a slice of crispy bacon between two pancakes to form a mini sandwich.

Make the Honey ButterIn a saucepan over low heat, melt the honey and softened butter together until smooth.

Drizzle and ServeSpoon the warm honey butter over the sliders and serve immediately.

Tips for Success:

Keep pancakes uniform: Use a measuring scoop or squeeze bottle for consistency.

Serve warm: Keep pancakes warm in a 200°F oven while you cook the rest.

Double the honey butter: It's so good you might want extra for dipping.

Serving Suggestions & Pairings:

A glass of The Slippery Drank for dessert-inspired sipping

Fresh fruit or a light yogurt parfait

Chocolate Chip Cookie Bites as a sweet side

No-Bake Monster Cookie Energy Balls for a grab-and-go breakfast board

DIRECTIONS

1. **Cook the : Bacon**Fry the bacon until crispy, drain on paper towels, and chop into small slider-sized pieces. Set aside.
2. **Mix the : Dry Ingredients**In a large bowl, whisk together the flour, sugar, baking powder, baking soda, and salt.
3. **Mix the : Wet Ingredients**In a separate bowl, whisk the buttermilk, egg, maple syrup, and melted butter.
4. **Combine : Batter**Pour the wet ingredients into the dry and stir until just combined-don't overmix.
5. **Make the : Pancakes**Heat a nonstick skillet over medium heat and spray with cooking spray. Pour ... cup of batter per pancake and cook 2-3 minutes per side, until golden and fluffy.
6. **Assemble the : Sliders**Place a slice of crispy bacon between two pancakes to form a mini sandwich.
7. **Make the : Honey Butter**In a saucepan over low heat, melt the honey and softened butter together until smooth.
8. **Drizzle and : Serve**Spoon the warm honey butter over the sliders and serve immediately.
9. **Tips for Success:** Keep pancakes uniform: Use a measuring scoop or squeeze bottle for consistency.
10. **Serve warm:** Keep pancakes warm in a 200°F oven while you cook the rest.
11. **Double the honey butter:** It's so good you might want extra for dipping.
12. **Serving Suggestions & Pairings:** These sliders are a show-stopper on their own, but pair beautifully with:
13. **A glass of : The Slippery Drank** for dessert-inspired sipping

14. Fresh fruit or a light yogurt parfait
15. Chocolate : Chip Cookie Bites as a sweet side
16. No-Bake : Monster Cookie Energy Balls for a grab-and-go breakfast board
17. A stack of : Cottage Cheese Pancakes for a protein-packed brunch spread
18. Storage & Make-Ahead Tips: Store Pancakes: Refrigerate cooked pancakes for up to 3 days or freeze in a single layer, then transfer to a freezer bag.
19. Honey : Butter: Store in an airtight container at room temperature for a few days or refrigerate.
20. Reheat : Sliders: Toast or microwave the assembled sliders for 10-15 seconds until warm and gooey.
21. More Recipes You'll Love: If you loved these sliders, try these for your next brunch bash:
22. One-: Pan Breakfast Bake - for a no-fuss full breakfast
23. Cottage : Cheese Pancakes - protein-packed and trendy
24. Chocolate : Chip Cookie Bites - a bite-sized treat to end your meal
25. No-Bake : Monster Cookie Energy Balls - great for snacking

SWAPS & NOTES

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

Original recipe: <https://chefmaniac.com/these-maple-bacon-pancake-sliders-are-the-morning-upgrade-youve-been-missing/>