

These Cheeseburger Pancake Sliders with Truffle Butter Are Brunch Game-Changers

When your taste buds can't decide between sweet and savory, it's time to bring out the



OVEN
350°F

TIME
4 min

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INGREDIENTS

1 lb ground beef
¾ cup shredded cheddar cheese
6 slices of bacon
... cup truffle butter
Salt and pepper to taste
12 mini pancakes (store-bought or homemade)

Optional toppings: lettuce, tomato, pickles, ketchup, mustard

Step-by-Step Instructions:

Cook the BaconIn a skillet over medium heat, cook the bacon until crispy. Set aside on a paper towel to drain.

Prep the PattiesIn a bowl, mix ground beef with cheddar cheese, salt, and pepper. Form into 12 mini burger patties, sized to fit the mini pancakes.

Cook the BurgersIn the same skillet, cook the patties over medium-high heat for about 3-4 minutes per side, or until they reach your preferred doneness.

Grill the PancakesHeat a griddle or clean skillet and melt the truffle butter. Toast the mini pancakes until golden brown and infused with that irresistible truffle richness.

Assemble the SlidersOn one mini pancake, layer a burger patty, a piece of crispy bacon, and any optional toppings you like. Top with another pancake and secure with a toothpick.

Serve and Devour Serve hot and get ready for the sweet-savory flavor bomb. You've officially won brunch.

Tips for Success:

Use thick-cut bacon: It adds better texture and stands up to the mini burger.

Homemade pancakes? Even better. Add a pinch of cinnamon or vanilla to contrast with the savory meat.

Go mini but mighty: Don't overload each slider. A little of each component goes a long way in stacking flavor.

Serving Suggestions & Pairings:

Beer Cheese Dip - for dipping the pancake sliders

Crockpot Nacho Dip - a creamy-spicy sidekick

Dorito Casserole - go full-on party platter

Sheet Pan Quesadillas - perfect for a buffet-style brunch

Chocolate Chip Cookie Dough Brownie Bombs - because dessert should be just as outrageous as dinner

Storage & Leftovers:

Fridge: Store assembled sliders in an airtight container for up to 2 days.

Reheat: Best in the oven at 350°F or on a skillet.

Microwave works, but the pancakes may get soft.

Make-ahead tip: Cook the patties and bacon in advance. Just reheat and assemble fresh for serving.

More Recipes You'll Love:

Beer Cheese Dip - dippable and cheesy perfection

Dorito Casserole - a crunchy, cheesy casserole hit

Crockpot Nacho Dip - set it, forget it, and watch it vanish

Sheet Pan Quesadillas - great for crowd-pleasing spreads

Chocolate Chip Cookie Dough Brownie Bombs - just the kind of sweet madness this meal deserves

Final Thoughts:

DIRECTIONS

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7. Tips for Success: Use thick-cut bacon: It adds better texture and stands up to the mini burger.
8. Homemade pancakes? Even better. Add a pinch of cinnamon or vanilla to contrast with the savory meat.
9. Go mini but mighty: Don't overload each slider. A little of each component goes a long way in stacking flavor.
10. Serving Suggestions & Pairings: These sliders shine solo but are next-level amazing with a few bold extras:

11. Beer : Cheese Dip - for dipping the pancake sliders
12. Crockpot : Nacho Dip - a creamy-spicy sidekick
13. Dorito : Casserole - go full-on party platter
14. Sheet : Pan Quesadillas - perfect for a buffet-style brunch
15. Chocolate : Chip Cookie Dough Brownie Bombs - because dessert should be just as outrageous as dinner
16. Storage & Leftovers: Fridge: Store assembled sliders in an airtight container for up to 2 days.
17. Reheat: Best in the oven at 350°F or on a skillet. Microwave works, but the pancakes may get soft.
18. Make-ahead tip: Cook the patties and bacon in advance. Just reheat and assemble fresh for serving.
19. More Recipes You'll Love: Stack your plate with these flavor-packed favorites:
20. Beer : Cheese Dip - dippable and cheesy perfection
21. Dorito : Casserole - a crunchy, cheesy casserole hit
22. Crockpot : Nacho Dip - set it, forget it, and watch it vanish
23. Sheet : Pan Quesadillas - great for crowd-pleasing spreads
24. Chocolate : Chip Cookie Dough Brownie Bombs - just the kind of sweet madness this meal deserves
25. Final Thoughts: Truffle Butter Bacon Cheeseburger Pancake Sliders are everything outrageous you love about comfort food, stacked in a way that just works. Whether you're throwing a brunch party, game-day bash, or midnight snack raid, these sliders are unforgettable.

TIPS FOR SUCCESS

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

Original recipe: <https://chefmaniac.com/these-cheeseburger-pancake-sliders-with-truffle-butter-are-brunch-game-changers/>