

How to Make Bacon Waffle Pancakes - A Fluffy, Crispy Breakfast Favorite

When you can't decide between pancakes or waffles-



TIME
10 min

METHOD
Air fryer

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INGREDIENTS

1 box pancake mix (prepared per package instructions)
6 strips bacon, cooked and crumbled
1 tbsp vegetable oil (for greasing the waffle iron)
Maple syrup, for serving

DIRECTIONS

1. Preheat your waffle maker according to its settings. Brush or spray lightly with vegetable oil.
2. Prepare pancake batter in a bowl according to the box instructions.
3. Stir in crumbled cooked bacon evenly.
4. Pour batter into the waffle maker, using about $\frac{3}{4}$ to 1 cup depending on size.
5. Cook until golden and crisp, following your waffle maker's instructions (typically 3-5 minutes).
6. Serve warm with maple syrup, and extra bacon crumbles if desired.

SWAPS & NOTES

Pancake Mix : Use any variety-classic, buttermilk, or even protein-packed versions.

Bacon : Thick-cut for more chew, or try turkey bacon for a lighter option.

Add-Ins : Mix in shredded cheddar or chopped green onions for a savory brunch vibe.

Sweet Twist : Add a dash of vanilla extract or cinnamon to your batter. ? **Step-by-Step Instructions** Preheat your waffle maker according to its settings.

TIPS FOR SUCCESS

Cook the bacon ahead of time and drain well so it crisps instead of steams in the batter.

Don't overfill the waffle maker- leave room for batter to spread and rise.

For crispier results, let the waffles rest on a wire rack for 1-2 minutes after cooking.

These reheat beautifully in a toaster or air fryer! ?

