

The Ultimate Classic American Breakfast: A Weekend Feast

The All-American Breakfast: Your Guide to a Perfect Morning Feast



OVEN
200°F

TIME
5 min

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INGREDIENTS

- 4 large eggs
- 4 slices of bacon (or sausage links)
- 4 slices of bread (white, whole wheat, or sourdough)
- 1 tbsp butter or oil
- Salt and black pepper (to taste)
- Ketchup or hot sauce (optional)
- 1 cup all-purpose flour
- 2 tbsp sugar
- 2 tsp baking powder
- 1/2 tsp salt
- 1 cup milk
- 1 egg
- 2 tbsp melted butter or vegetable oil
- Maple syrup and butter (for serving)

DIRECTIONS

1. **Step 1: Cook the Bacon** Heat a nonstick skillet over medium heat. Place the bacon strips in the pan. Cook until crispy, about 4-5 minutes per side. Transfer to a paper towel-lined plate to drain excess fat. If desired, reserve a tablespoon or two of bacon fat in the skillet for cooking your eggs - it adds incredible flavor!
2. **Step 2: Make the Pancakes** In a medium bowl, whisk together the dry ingredients: flour, sugar, baking powder, and salt. In a separate smaller bowl, whisk together the wet ingredients: milk, egg, and melted butter. Pour the wet ingredients into the dry ingredients and stir until just combined. A few lumps are perfectly fine and even desirable for fluffy pancakes - don't overmix! Heat a nonstick skillet or griddle over medium heat. Lightly grease with a little butter or oil. Pour approximately 1/4 cup of batter per pancake onto the hot surface. Cook until bubbles start to form on the surface and the edges look set, about 2-3 minutes. Flip and cook for another 1-2 minutes, or until golden brown and cooked through. Transfer cooked pancakes to a plate and keep them warm while you finish the rest.
3. **Step 3: Cook the Eggs**
4. **Fried : Eggs:** If you saved bacon fat, use that skillet (or a clean one). Crack the eggs directly into the hot skillet. Cook to your preference: sunny-side up (cook until whites are set but yolk is still runny), over-easy (flip and cook for 30 seconds), or over-hard (flip and cook until yolk is firm). Season with salt and pepper immediately after cooking.

5. Scrambled : Eggs: In a bowl, whisk your eggs with a splash of milk (optional, for creaminess), salt, and pepper until well combined. Pour into a lightly greased skillet over low to medium-low heat. Stir gently with a spatula, pushing the cooked egg from the edges to the center, until the eggs are set but still moist and fluffy.
6. Step 4: Toast the Bread While your eggs are cooking, pop your bread slices into a toaster or toast them in a clean skillet until golden and crisp. Once toasted, spread with butter, jam, or any spread you prefer.

SWAPS & NOTES

Bacon Alternatives: If bacon isn't your jam, feel free to substitute with sausage links , turkey bacon , or even ham slices .

Bread Choices: While white toast is classic, whole wheat , sourdough , or even a hearty Texas toast can add a different texture and flavor.

Egg Styles: This recipe focuses on fried and scrambled eggs, but don't hesitate to make an omelet or even a poached egg if that's your preference.

Dairy-Free Pancakes: For dairy-free pancakes, use a plant-based milk (almond, soy, or oat) and a dairy-free butter substitute or just vegetable oil .

TIPS FOR SUCCESS

Mise en Place: Get all your ingredients measured and ready before you start cooking.

This will make the process much smoother, especially when juggling multiple components.

Don't Overmix Pancakes: For truly fluffy pancakes, mix the batter until just combined.

Overmixing develops gluten, leading to tougher pancakes.

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

Original recipe: <https://chefmaniac.com/the-ultimate-classic-american-breakfast-a-weekend-feast/>