

## Classic American Breakfast: A Weekend Feast at Home

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



**OVEN**  
**200°F**

**TIME**  
**5 min**

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**SAVE**  
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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
- $\frac{1}{2}$  tsp salt
- 1 cup milk
- 1 egg
- 2 tbsp melted butter or vegetable oil
- Maple syrup and butter (for serving)

### DIRECTIONS

- 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!
- 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 ... 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.
- Step 3: Cook the Eggs**
- 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: 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 pan. Spread with butter or jam if desired.

## 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/classic-american-breakfast-a-weekend-feast-at-home/>