

## Breakfast Just Got Better: Smoky Bacon Pancake Sliders with Sweet Honey Butter

fun, indulgent, and unforgettable



SMOKY MAPLE BACON PANCAKE SLIDERS WITH HONEY BUTTER DRIZZLE

OVEN  
**200°F**

TIME  
**15 min**

PRINT  
**Recipe Card**

SAVE  
**PDF**

### INGREDIENTS

For the Pancakes:

- 1 cup all-purpose flour
- 1 tablespoon sugar
- 1 teaspoon baking powder
- $\frac{1}{2}$  teaspoon baking soda
- $\frac{1}{2}$  teaspoon salt
- $\frac{3}{4}$  cup buttermilk
- 1 egg
- 1 tablespoon melted butter

For the Bacon & Filling:

- 6 slices smoked bacon
- 4 tablespoons maple syrup
- 4 slices cheddar cheese
- 1 cup scrambled eggs

For the Honey Butter Drizzle:

- ... cup butter, melted
- 2 tablespoons honey

Step-by-Step Instructions:

1. Make the Pancakes:
2. Prepare the Bacon:
3. Make the Filling:
4. Assemble the Sliders:
5. Drizzle with Honey Butter:

Pro Tips for Perfect Pancake Sliders:

Use thick-cut bacon - It holds up better to the maple caramelization and adds more bite.

Don't overcook the scrambled eggs - Keep them soft and fluffy for the best texture.

Warm the honey butter before drizzling - It flows smoother and coats the sliders perfectly.

Double the pancake recipe if you want extras for freezing or serving on the side.

For a spicy twist, add a few drops of hot sauce or sprinkle red pepper flakes over the eggs.

What to Serve with These Pancake Sliders:

Fresh fruit salad - The lightness balances the richness of the sliders.

Hash browns or breakfast potatoes - Because carbs on carbs is sometimes the right call.

Orange juice or mimosas - The acidity pairs well with the sweet and savory flavors.

FAQs (From My Kitchen to Yours):

Why These Pancake Sliders Deserve a Spot on Your Brunch Table:

## DIRECTIONS

1. **Make the Pancakes:** I start by mixing the dry ingredients in a bowl: flour, sugar, baking powder, baking soda, and salt. Then, I whisk in the buttermilk, egg, and melted butter until smooth. On a greased skillet over medium heat, I pour small amounts of batter to form mini pancakes (around slider-size). I cook them until bubbles form on top, flip, and cook until golden brown on both sides. Set aside.
2. **Prepare the Bacon:** I cook the smoked bacon until crisp, then brush each slice with maple syrup in the pan and let it caramelize for 1 minute per side. The result is sweet, sticky, and smoky bacon that smells just as amazing as it tastes.
3. **Make the Filling:** While the bacon is caramelizing, I cook scrambled eggs low and slow so they stay creamy and soft. I also prep the cheddar cheese slices, cutting them if needed to fit the slider size.
4. **Assemble the Sliders:** Time for the fun part! I stack one mini pancake, top with a slice of maple-glazed bacon, a spoonful of scrambled eggs, and a slice of cheddar cheese, then cap it with another mini pancake.
5. **Drizzle with Honey Butter:** I mix melted butter and honey in a small bowl and then drizzle it generously over the sliders just before serving.
6. **Pro Tips for Perfect Pancake Sliders:** Use thick-cut bacon - It holds up better to the maple caramelization and adds more bite.
7. **Don't overcook the scrambled eggs - Keep them soft and fluffy for the best texture.**
8. **Warm the honey butter before drizzling - It flows smoother and coats the sliders perfectly.**

9. Double the pancake recipe if you want extras for freezing or serving on the side.
10. For a spicy twist, add a few drops of hot sauce or sprinkle red pepper flakes over the eggs.
11. What to Serve with These Pancake Sliders: These sliders are a complete breakfast on their own, but if you're serving them as part of a larger brunch spread, I like to include:
  12. Fresh fruit salad - The lightness balances the richness of the sliders.
  13. Hash browns or breakfast potatoes - Because carbs on carbs is sometimes the right call.
  14. Orange juice or mimosas - The acidity pairs well with the sweet and savory flavors.
15. FAQs (From My Kitchen to Yours): Q: Can I make these ahead of time?A: Yes! You can make the pancakes and bacon ahead, then reheat and assemble when ready to serve. The honey butter drizzle can also be made ahead and warmed slightly before drizzling.
16. Q: Can I swap out the cheese?A: Absolutely! Pepper jack or gouda works wonderfully for a twist.
17. Q: Can I make them in larger batches for a brunch party?A: Definitely. Just keep the assembled sliders warm in a low oven (200°F) until ready to serve.
18. Why These Pancake Sliders Deserve a Spot on Your Brunch Table: If you love sweet and savory flavor combos, these Smoky Maple Bacon Pancake Sliders with Honey Butter Drizzle are a must-try. They're fun, indulgent, and perfect for breakfast, brunch, or even breakfast-for-dinner. Each bite is a balance of fluffy pancakes, crispy bacon, cheesy eggs, and sweet honey butter, and they're guaranteed to be the first thing to disappear from the table.
19. For more creative breakfast and brunch recipes, check out Chef Maniac. If you try these sliders, I'd love to hear how you customize them or what you serve alongside them!

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

Original recipe: <https://chefmaniac.com/breakfast-just-got-better-smoky-bacon-pancake-sliders-with-sweet-honey-butter/>