

Spicy Maple-Glazed Cornbread Waffles with Bacon: Sweet, Savory, and Perfect

If you're looking to add a flavorful twist to your brunch menu, these



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INGREDIENTS

- 1 cup cornmeal
- 1 cup all-purpose flour
- 2 tbsp sugar
- 1 tsp baking powder
- 1/2 tsp baking soda
- 1/2 tsp salt
- 1 1/4 cups buttermilk
- 2 large eggs
- 1/4 cup melted butter
- 1/2 cup cooked, crumbled bacon (reserve some for topping)
- 1/2 cup maple syrup
- 1 tsp hot sauce (adjust to taste)
- 1/4 tsp cayenne pepper

Instructions:

Make the Waffle Batter: In a large bowl, whisk together the cornmeal, flour, sugar, baking powder, baking soda, and salt.

In a separate bowl, mix the buttermilk, eggs, and melted butter. Pour the wet ingredients into the dry ingredients and stir until just combined. Fold in the crumbled bacon.

Cook the Waffles: Preheat your waffle iron and grease it lightly. Pour the batter into the waffle iron (following your iron's capacity instructions) and cook until golden brown and crispy. Repeat until all batter is used.

Prepare the Spicy Maple Glaze: In a small saucepan, combine the maple syrup, hot sauce, and cayenne pepper. Heat over low heat, stirring occasionally, until well blended and slightly thickened.

Assemble and Serve: Drizzle the spicy maple glaze generously over the warm waffles. Top with additional crumbled bacon for extra crunch and flavor. Serve immediately and enjoy the perfect blend of sweet, spicy, and savory!

Tips for the Best Cornbread Waffles:

Adjust the Heat: Customize the spice level in the maple glaze to suit your taste. Add more hot sauce or cayenne for a bigger kick, or scale back for a milder flavor.

Make It Extra Crispy: For waffles with an extra crispy texture, let them cool on a wire rack for a few minutes before serving.

Pair with Sides: Serve these waffles with a side of scrambled eggs or fresh fruit for a complete meal.

Why This Recipe Stands Out:

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9. **Why This Recipe Stands Out:** These Spicy Maple-Glazed

Cornbread Waffles with Bacon are a unique and delicious way to enjoy classic flavors with a modern twist. The balance of textures-from the crispy bacon to the soft, fluffy waffles-combined with the bold, sweet-and-spicy glaze, makes this dish a standout for any occasion. Perfect for brunch enthusiasts or anyone who loves bold flavors, these waffles are sure to become a household favorite.

10. Try the full recipe at I : Wuv Cooking and let me know how you liked it! Don't forget to follow me for more sweet-and-savory recipes that are guaranteed to impress.

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

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