

# Ultimate Bacon Brunch with Pancakes and Maple Syrup

**Feeds:** 4  
**Time to Cook:** Approx 15 mins

## Take

Rashers lean Maple Cure back bacon  
Plain flour  
Egg  
Milk  
Oil  
Maple syrup



## Make

Make batter for pancakes – Place **100g (4oz) plain flour** in bowl. Make well in centre of flour and add **1 egg**. Beat egg and slowly incorporate flour. Add **125ml (¼pt) milk** gradually until flour, egg and milk have combined into a smooth thick batter.

Grill **8-12 rashers lean Maple Cure back bacon** for about 2-4 mins under a hot preheated grill.

To make pancakes – Heat **5ml (1tsp) oil** in a non stick pan, when hot tip out any residue oil. Add 4 large spoonfuls of batter, allow to set and brown on one side before carefully turning. Repeat using all batter.

Serve pancakes stacked with crispy bacon rashers and liberally pour over **maple syrup**.