

## Bacon-Granola Pancakes with Fried Egg (Pancake Sandwich) serves 2

Fry your eggs when you begin the last batch of pancakes so that they're hot and fresh. If you have a buddy who'll do the egg cooking, you're all the better off. Read through recipe before beginning.

### PANCAKE BATTER:

- 4 tablespoons salted butter, divided (3 tablespoons for batter, 1 tablespoon for griddle or pan)
  - 1 cup milk
  - 1 egg for the pancake batter (plus 2-3 more for the fried eggs you'll make later)
  - 1 cup unbleached, white all-purpose flour
  - 2 tablespoons sugar
  - 1/2 teaspoon baking soda
  - 3 teaspoons baking powder
  - 1/2 teaspoon salt
  - 1 piece cooked, crispy bacon, minced
  - 1/2 cup granola, plus a little more for garnish
- 
- 2-3 over-easy fried eggs (runny yolk)
  - 3 tablespoons warm maple syrup

1. Preheat oven to 200 degrees Fahrenheit. Place plates in oven to warm. Preheat griddle or large cast iron pan over high heat. Meanwhile: In a covered glass measuring cup or small saucepan on the stove, melt 3 of the tablespoons of butter in the microwave. Pour milk over the melted butter, stir, and whisk in the egg with a fork. Set aside.

2. In a large measuring bowl or cup, add the dry ingredients: flour, sugar, baking soda, baking powder, and salt. Mix well with a fork. Beat in the milk mixture until just combined. Stir in bacon and granola.

3. Flick a little water off your fingers onto the hot griddle. If the drops pop wildly, fly up, and disappear, the griddle is ready. Grease the hot griddle or pan with the other tablespoon of butter. Ladle, spoon, or pour about 1/2 cup batter onto the griddle for each 4 - 5-inch pancake. Cook until lots of bubbles appear on top and the bottom is quite brown. Flip and cook briefly on the other side until done through. Repeat until batter is completely used, placing cooked pancakes on plates in the warm oven.

4. When the pancakes are all made, top each stack with a fried egg (2 pancakes each for 3 people and 3 pancakes each for 2 people). Garnish with a little extra granola and a drizzle of syrup. You can drizzle the syrup before you put the egg on top if you like or skip the syrup totally and use the egg yolk for a sauce.