

## **APPLE-WALNUT PANCAKES WITH EGGS AND BACON**

serves 2-3

Easily doubled

Cook the bacon before you do anything else and put it in the oven to keep warm. Then fry your eggs and heat the syrup when you begin the last batch of pancakes so that everything is hot and fresh at the same time. By the way, make sure your pancakes are golden to really brown on each side; pale pancakes aren't done.

### *FOR THE SIDE OF THE PLATE:*

- 4-6 slices thick bacon, cooked to a crisp (optional)

### *THE PANCAKE BATTER:*

- 4 tablespoons salted butter, divided (3 tablespoons melted for the batter, 1 tablespoon for griddle or pan)
- 1 cup milk
- 1 egg (plus 2-3 more for the fried eggs you'll make later—see below)
- 1 cup unbleached, white all-purpose flour
- 2 tablespoons sugar
- 1/2 teaspoon baking soda
- 3 teaspoons baking powder
- 1/2 teaspoon salt
- 1/2 teaspoon cinnamon
- 1/4 teaspoon ground ginger
- 1/2 medium-sized apple, coarsely grated
- 1/4 cup toasted, chopped walnuts, plus extra for garnish

### *ON TOP OF THE FINISHED PANCAKES*

- 2-3 over-easy fried eggs (runny yolk)
- 1/4 cup 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, 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 or whisk.

2. In a large measuring bowl or cup, add the dry ingredients: flour, sugar, baking soda, baking powder, and salt, and spices. Mix well with a fork or whisk. Beat in the milk mixture briefly. Stir in grated apple and toasted chopped walnuts until just combined.

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 out enough 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. Garnish with walnuts and a drizzle of syrup. Serve with crispy bacon, if desired.

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