



Walnut Pancakes

with Apple Compote and Bacon

Brunch 30 Minutes



Issue with your meal?
Scan the QR code to
share your feedback.



Bacon Strips



Egg



Maple Syrup



All-Purpose Flour



Baking Powder



Milk



Walnuts, chopped



Brown Sugar



Dried Cranberries



Gala Apple

HELLO WALNUTS

These nuts are delicious, nutritious and versatile!

Start here

- Before starting, preheat the oven to 450°F.
- Wash and dry all produce.

Measurements within steps **1 tbsp** (2 person) **(2 tbsp)** (4 person) **oil** Ingredient

Bust out

Baking sheet, measuring spoons, silicone brush, large bowl, parchment paper, small pot, measuring cups, large non-stick pan, whisk, spatula, aluminum foil, small bowl, vegetable peeler

Ingredients

	2 Person	4 Person
Bacon Strips	100 g	200 g
Egg	1	2
Maple Syrup	4 tbsp	8 tbsp
All-Purpose Flour	1 ½ cups	3 cups
Baking Powder	1 tbsp	2 tbsp
Milk	237 ml	474 ml
Walnuts, chopped	28 g	56 g
Brown Sugar	1 tbsp	2 tbsp
Dried Cranberries	¼ cup	½ cup
Gala Apple	1	2
Unsalted Butter*	3 tbsp	6 tbsp
Sugar*	1 tbsp	2 tbsp
Salt*		

* Pantry items

** Cook to a minimum internal temperature of 71°C/160°F, as size may vary.

Allergens

Hey home cooks! Please refer to the website or app for the as-prepared recipe nutritional information.

Ingredients are packaged in a facility that also handles egg, fish, crustacean, shellfish, milk, mustard, peanuts, sesame, soy, sulphites, tree nuts and wheat.

1



Prep and cook apple compote

- Peel, core, then cut **apple** into ¼-inch pieces.
- Heat a small pot over medium-high heat.
- When hot, add **1 tbsp** (2 tbsp) **butter**, then swirl the pot until melted.
- Add **apples, dried cranberries, brown sugar** and **2 tbsp** (4 tbsp) **water**. Bring to a simmer. Simmer, stirring often, until **apples** are tender and **water** is absorbed, 4-6 min.
- Remove the pot from heat, then cover to keep warm.

2



Cook pancakes

- Stir together **flour, walnuts, 1 tbsp** (2 tbsp) **sugar, baking powder** and ¼ **tsp** (½ tsp) **salt** in a large bowl. Add **egg** and **milk**, then whisk to combine. Set aside. (**NOTE:** To create fluffy pancakes, avoid over-whisking the batter!)
- Heat a large non-stick pan over medium heat.
- When hot, add **1 tbsp butter**, then swirl the pan until melted. Using ¼ **cup batter** for **each pancake**, scoop **batter** for **3 pancakes** into the pan. Cook on one side for 2-3 min.
- When bubbles begin to form on a **pancake's surface**, flip with a spatula. Cook until golden-brown, 1-2 min. (**TIP:** Reduce heat to medium-low if pancakes are browning too quickly!)
- Transfer **pancakes** to a plate, then cover with foil to keep warm.
- Repeat with **1 tbsp butter per batch** and ¼ **cup batter per pancake** until no **batter** remains.

3



Bake bacon and prep

- Meanwhile, add **2 tsp** (4 tsp) **maple syrup** to a small bowl. Set **remaining maple syrup** aside for serving.
- Line a baking sheet with parchment paper, leaving overhang on all sides.
- Arrange **bacon strips** in a single layer on the prepared sheet. Brush **maple syrup** from the small bowl over top.
- Bake **bacon** in the **middle** of the oven, rotating sheet halfway through, until crispy and cooked through, 10-12 min.** (**TIP:** Keep an eye on bacon near the end of baking so that the maple syrup doesn't burn!)
- Transfer **bacon** to a plate, then cover with foil to keep warm.

4



Finish and serve

- Divide **pancakes** and **bacon** between plates.
- Dollop **apple compote** over **pancakes**.
- Drizzle with **remaining maple syrup**.

Dinner Solved!



Issue with your meal?
Scan the QR code to
share your feedback.