

## BUTTERMILK WAFFLE BITES WITH BACON-MAPLE MARMALADE

### WAFFLES

- 1 1/2 cups Flour, all purpose
- 2 tsp Baking powder
- 1/2 tsp Salt
- 3 Tbsp Sugar, granulate
- 1/3 cup Butter, unsalted, melted
- 2 each Eggs, large
- 2 tsp Vanilla extract
- 1 1/4 cups Buttermilk

### BACON MAPLE MARMALADE

- 1 lb Farmland® Thick Cut Bacon, diced
- 1 each Onion, large, minced
- 1/4 cup Dark brown sugar
- 1/2 cup Maple syrup
- 3/4 cup Brewed coffee
- Additional maple syrup for garnish
- Blueberries or blackberries, optional

### BACON MAPLE MARMALADE

1. In medium sauté pan, over medium heat, add bacon to pan and cook until crispy. Remove and reserve, leaving bacon fat in pan.
2. Add onions and cook, stirring often, until caramelized.
3. Add bacon back to pan along with remaining ingredients.
4. Bring to simmer and cook until liquid is reduced and mixture is thickened.

### WAFFLES

5. Preheat waffle iron.
6. In large bowl, whisk together flour, baking powder, baking soda, salt and sugar.
7. In medium bowl, whisk together melted butter, eggs, vanilla extract and buttermilk.
8. Add wet ingredients all at once to dry ingredients. Stir until just incorporated, don't over mix batter.

9. Add small amounts of batter to waffle maker to create mini waffles. Cook until crispy and golden.
10. Serve with Bacon-Maple Marmalade and additional syrup, as well as berries, if desired.

## ADDITIONAL INFORMATION

### Ingredients

[• 1 1/2 cups Flour, all purpose](#), [• 1 1/4 cups Buttermilk](#), [• 1 each Onion, large, minced](#), [• 1 lb Farmland® Thick Cut Bacon, diced](#), [• 1/2 tsp Salt](#), [• 1/3 cup Butter, unsalted, melted](#), [• 1/4 cup Dark brown sugar](#), [• 2 each Eggs, large](#), [• 2 tsp Baking powder](#), [• 2 tsp Vanilla extract](#), [• 3 Tbsp Sugar, granulate](#), [• 3/4 cup Brewed coffee](#), [• Additional maple syrup for garnish](#), [• Blueberries or blackberries, optional](#), [1/2 cup Maple syrup](#), [BACON MAPLE MARMALADE](#), [WAFFLES](#)

### Course

[Breakfast](#), [Brunch](#)

### Cuisine

[American](#), [BBQ](#)