

## UPSTATE NEW YORK TURKEY APPLE AND CHEDDAR CHEESE PANCAKES

- 8 oz Butterball Turkey Bacon|3 cups Buttermilk pancake batter, prepared
- 2 Granny Smith apples peeled, cored, coarsely grated
- 1/2 cup Cheddar cheese, shredded
- 1/4 cup Butter, melted
- Softened butter
- Warm maple syrup
- Apple slices
- Butterball Turkey Bacon, cooked and chopped

1. Cut bacon into 1/4 inch pieces. Cook in large skillet over medium heat until crisp, stirring frequently. Remove bacon from skillet using slotted spoon, drain on paper towel.
2. Combine pancake batter, cooked bacon, apples and cheese in large bowl until blended.
3. Meanwhile, heat griddle to 350°F or large skillet over medium-high heat. Brush with melted butter as needed. Drop batter by 1/4 cup measures onto hot surface. Cook about 2 minutes or until bubbles appear on surface of batter and edges are lightly browned. Turn, cook 1 to 2 minutes. Repeat with remaining batter.
4. Serve with softened butter, warm maple syrup, apple slices, cooked chopped bacon, if desired.

### ADDITIONAL INFORMATION

#### Ingredients

[1/2 cup Cheddar cheese, shredded](#), [1/4 cup Butter, melted](#), [2 Granny Smith apples peeled, cored, coarsely grated](#), [3 cups Buttermilk pancake batter, prepared](#), [8 oz Butterball Turkey Bacon](#), [Apple slices](#), [Butterball Turkey Bacon, cooked and chopped](#), [Softened butter](#), [Warm maple syrup](#)

#### Course

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

#### Cuisine

[American](#), [Seasonal Fall](#)

**Serving Size**

4