

Strawberry Bacon Waffles

Maple bacon waffles topped with fresh strawberries. The bacon stays crispy inside the waffle, is slightly salty, and tastes divine with the maple flavor from the syrup. The berries are tart and sweet at the same time and combined with the waffle are a real winner. Find more yummy recipes as well as fun craft activities at: www.Kidfunideas.com



What you'll need For the Strawberry topping:

- One basket of strawberries
- 1 Tablespoon maple syrup + 1 Tablespoon sugar

For the Waffle:

- 4 slices bacon, cooked until crisp and crumbled
- 1-3/4 cups flour
- 3 eggs
- 2 teaspoons baking powder
- 1/4 teaspoon baking soda
- 2 Tablespoons sugar
- 1 Tablespoon maple syrup
- 1/2 teaspoon salt
- 1 - 1/2 cups buttermilk (if you don't have buttermilk - you can substitute 1-1/2 cup milk + juice of one lemon. Mix together and let sit for 5 minutes)
- 1 teaspoon orange zest
- 1 stick unsalted butter - melted and cooled.

How to make it:

1. Cook your bacon in a skillet until crispy. Drain on a paper towel and then crumble or chop into small pieces. Set aside.
2. In a large bowl combine the dry ingredients, bacon, and orange zest.



3. In a separate bowl combine the egg, butter, syrup and buttermilk.
4. Add the wet ingredients into the dry ingredients and stir to mix. There will be lumps in your batter but don't worry about that. Set the batter aside to rest for about 10 minutes.
5. Clean and cut your strawberries into quarters and toss with the sugar and syrup. Let them sit for about 5-10 minutes until the sugar dissolves and forms juicy syrup.
6. Plug in your waffle iron and wait until it comes to temperature. Brush your waffle iron with melted butter and pour $\frac{1}{2}$ cup of the waffle batter into your waffle iron. Close the waffle iron and wait until the indicator light shows that your waffle is done. Waffle irons vary in size and shape. One half cup is the perfect amount for my standard round waffle iron but your waffle iron size might be larger so adjust the amount of batter accordingly.
7. When your waffle is done, top with a bit more melted butter and spoon some of the strawberries and their juice on top of your waffle. Top with a dusting of powder sugar or even whipped cream and a bit of mint and you are all set. Yummy!